

Shauna Sever's Classic Marshmallows

This recipe is courtesy of Shauna Sever, author of the delightful cookbook, "Marshmallow Madness". Visit her website www.shaunasever.com

Even when I'm flavoring marshmallows with candy oils, I still like to leave a bit of vanilla in the mix—I tend to halve the vanilla extract to just one teaspoon, and then add drops of candy oil in addition to the vanilla. To me, a background note of vanilla really gives the candy that true "marshmallow-y" flavor, but you can just leave the vanilla out altogether, if you prefer).



Photograph by Leigh Beisch

Ingredients

The Bloom:

4 1/2 teaspoons unflavored powdered gelatin
1/2 cup cold water

The Syrup:

3/4 cup sugar
1/2 cup light corn syrup, divided
1/4 cup water
1/8 teaspoon salt

The Mallowing:

1-2 teaspoons pure vanilla extract (see note)
LorAnn super strength flavoring (Candy Oil) of your choice
1/2 cup Classic Coating (1 1/2 parts cornstarch to 1 part confectioners' sugar, whisked together), plus more coating for dusting the finished marshmallows

Directions

Lightly spray an 8-by-8-inch baking pan with cooking spray and wipe away any excess with a paper towel.

1. The Bloom: Whisk together the gelatin and cold water in a small bowl and let the gelatin soften for at least 5 minutes.

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2. **The Syrup:** Stir together the sugar, 1/4 cup corn syrup, 1/4 cup water and salt in a medium saucepan over high heat. Boil, stirring occasionally, until the temperature reaches 240°F. Meanwhile, pour the remaining 1/4 cup corn syrup into the bowl of an electric mixer fitted with the whisk attachment. Microwave the gelatin on high until it is completely melted, about 30 seconds. Pour it into the corn syrup. Set the mixer to low, and keep the mixer running while you check the sugar syrup.
3. **The Mallowing:** Once the syrup reaches 240°F, remove it from the heat. Keeping the mixer on low, slowly pour the syrup into the gelatin mixture in a steady stream, aiming for the space between the beater and the bowl. Increase the speed to medium and beat for 5 minutes. Raise the speed to medium-high and beat for 5 more minutes. Beat on the highest setting for 1 to 2 minutes more and beat in the vanilla extract and a few drops of candy oil at a time until you reach the level of flavoring you like; the finished marshmallow will be opaque white, fluffy, and roughly tripled in volume.
4. Pour the marshmallow into the prepared pan. Use an offset spatula to nudge it into the corners and smooth the top. Sift coating evenly and generously over the top. Let set for at least 6 hours in a cool, dry place.

When the marshmallow has set, use a knife to loosen the marshmallow from the edges of the pan. Invert the marshmallow slab onto a coating-dusted work surface and dust it with more coating. Cut into whatever size pieces you wish (a pizza cutter works great here for squares). Dip the sticky edges of the marshmallows in more coating, patting off the excess.

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