

# Marshmallows



Modified from: [www.smittenkitchen.com](http://www.smittenkitchen.com)

Makes about 96 1" marshmallows

Canola oil	1c very cold water, divided use	1/4t salt
1c confectioners' sugar	2c baker's sugar	2 large egg whites
3 1/2 envelopes unflavored gelatin	1/2c light corn syrup	2T pure vanilla extract

Oil bottom and sides of a 13x9x2" metal baking pan and dust bottom and sides with some confectioners' sugar. In bowl of a standing electric mixer or in a large bowl sprinkle gelatin over 1/2c very cold water, and let stand to soften.

In a 3~quart heavy saucepan cook granulated sugar, corn syrup, remaining cold water and salt over low heat, stirring with a wooden spoon, until sugar is dissolved. Increase heat to medium high and boil mixture, without stirring, until a candy or digital thermometer registers 240°F, about 12 minutes. Remove pan from heat and pour sugar mixture over gelatin mixture, stirring until gelatin is dissolved.

Using a stand mixer beat mixture on high speed until white, thick, and nearly tripled in volume, about 6 minutes.

In separate medium bowl with cleaned beaters, beat egg whites until they just hold stiff peaks. Beat whites and vanilla into sugar mixture until just combined. Pour mixture into baking pan. Sift 1/4c confectioners sugar evenly over top. Chill marshmallow, uncovered, until firm, at least 3 hours, and up to one day.

Run a thin knife around edges of pan and invert pan onto a large cutting board. Lifting up one corner of inverted pan, with fingers loosen marshmallow and ease onto cutting board. With a large knife trim edges of marshmallow and cut marshmallow into roughly 1" cubes. Sift remaining confectioners' sugar back into your now-empty baking pan, and roll the marshmallows through it, on all six sides, before shaking off the excess and packing them away.

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