**Leverett Culinary Society Marshmallow Making**

**Ingredients**
- 1 package unflavored gelatin
- 1/3 cup ice cold water
- ½ cup granulated sugar
- 1/3 cup light corn or agave syrup
- Pinch (1/12tsp) salt
- 1/3 tsp vanilla (or other flavor) extract
- ¼ cup confectioners' sugar
- ¼ cup cornstarch
- Nonstick spray

Makes approximately 3 dozen marshmallows

**Equipment needed:**
- Electric or stand mixer, large mixing bowl, small bowl, saucepan with lid, small baking pan, spatula, cutting board and pizza cutter or knife

Place gelatin into large mixing bowl with half of the water (8tsp, 2tbsp+2tsp)
In saucepan combine the remaining water with the sugar, syrup and salt.
Place over medium high heat, cover and cook for 3 to 4 minutes.
Uncover and cook until mixture reaches 240°F, ~7-8 minutes, then remove from heat.
With mixer on low, slowly pour syrup down side of bowl into gelatin, then increase speed.
Whip til mixture is very thick & lukewarm, ~12-15 minutes. More whipping = firmer marshmallows

**Meanwhile, prepare baking pan:**
- Combine confectioners' sugar, cornstarch, and decorations in a small bowl.
- Spray baking pan with nonstick cooking spray.
- Coat the bottom and sides of the pan with some of the cornstarch mixture.

Add flavoring and coloring to marshmallow batter during last minute of whipping.
Pour mixture into prepared pan, using a lightly oiled spatula to spread evenly.
Lightly dust top with enough of remaining sugar and cornstarch mixture to cover.
Allow marshmallows to sit uncovered for several hours (until set), or overnight.

Turn the marshmallows out onto a cutting board and cut into squares using pizza wheel dusted with the confectioners' sugar mixture or warm knife.
Dust all sides of marshmallows with cornstarch mixture, making more if needed.
Store in an airtight container for up to 3 weeks.

**Additional flavor suggestions:**
- Coconut extract + shredded coconut in the mix + coconut to coat
- Vanilla + a few drops of peppermint extract + red food coloring in the last few seconds of mixing
- Cocoa powder in the mix + crumbled graham crackers to coat + melted chocolate to dip
- Cocoa powder + maraschino cherry juice & pieces in the mix + crushed Oreos to coat
- Nuts, sprinkles, fruit pieces - use your imagination!