



THE
LITTLE FRENCH BAKERY

JUMBO MARSHMALLOWS

- 1 cup cold water
- 3, 1/4 ounce packets unflavored gelatin
- 2 cups granulated sugar
- 2/3 cup corn syrup
- 1/4 tsp. salt
- 1 cup powdered sugar

Using shortening or cooking spray, grease an 8 inch pan. Sprinkle with powdered sugar to cover in a generous coating.

Fit a stand mixer with the whisk. Empty the packets of gelatin into the bowl, and cover with 1/2 cup water.

In a medium/large saucepan, combine the sugar, 1/2 cup water, and corn syrup and salt. Attach a candy thermometer to the side of the pan and heat the mixture until the thermometer reads 240 degrees F. Don't stir the mixture..

Very carefully, pour the hot sugar mixture over the gelatin with the mixer running at low speed. Be careful not to pour on the whisk or the sugar will splatter. Slowly increase the mixer speed and whip until the marshmallow is cool and the bowl feels cool to the touch. This will take about 12 minutes, or longer. A double batch will fill a mixing bowl and take about 25-30 minutes to cool. Note: your mixer may get warm or overheat...

Pour and scape the marshmallow into the pan and smooth. You may want to use a wet spatula if the mixture is hard to spread. Dust with powdered sugar and allow to set overnight uncovered. After the marshmallow has set, turn out on to a cutting board and cut into cubes. A straight down cut works easier than sawing motion. Dust the marshmallow with powdered sugar to prevent sticking. Store well wrapped at room temperature for up to 2 weeks.