

# Merry Marshmallows

Ingredients:

Nonstick cooking spray (PAM)  
3 packets of Knox unflavored gelatin  
1/2 cup cold water  
2 cups sugar  
2/3 cup light corn syrup  
1/4 teaspoon kosher/sea salt  
1 + 1/2 teaspoon vanilla extract  
ghiradelli baking chocolate (sam's carries big blocks)  
crushed peppermint candy canes (I prefer Bob's)  
powdered sugar for dusting snowflakes

Directions:

Lightly spray a 9X13 glass baking dish with cooking spray. Line the entire pan with plastic wrap. Spray the wrap with cooking spray and set aside.

In the bowl of an electric mixer (don't use a hand mixer - you'll burn out the motor) fitted with the whisk attachment, pour 1/2 cup cold water into the bowl. Pour the gelatin packets into the cold water and let stand for ~10 minutes.

In the meantime, combine sugar, 1/4 cup water, and corn syrup in a medium saucepan. Turn heat to med-high and bring to a boil. Boil rapidly for 1 minute - stirring constantly (temp should be ~245 on a candy thermometer). If you don't have a therm don't fret - just boil for at least 1 minute. Pour hot sugar SLOWLY into the bowl of gelatin with the mixer on medium speed. Add salt and turn mixer up to high. Whisk on high for 12 minutes.

Turn mixer to low and add the vanilla and mix until combined. Spray a rubber spatula LIBERALLY and pour the marshmallow into the prepared baking dish. You won't be able to get every drop out - just get the majority out. Don't worry about spreading the marshmallow smooth with the spatula (it ain't happenin' sista... so don't stress). Instead spray your hands and pat the marshmallow pushing to the sides and corners until evenly distributed. Spray another sheet of plastic wrap and place, spray side down, directly on top the marshmallow. Let sit over night.

Remove the plastic wrap and remove marshmallows from dish. Place the marshmallows on wax or parchment paper. Spray cookie cutters (mitten, snowflake) liberally with cooking spray and press firmly into the marshmallow. Remove and place into a container lined with wax or parchment paper. Repeat until all marshmallows are cut. If leaving white, roll marshmallows in powdered sugar to keep from sticking. If dipping in chocolate don't roll in sugar. Dip when chocolate is slightly cooled and decorate with candy pieces. Marshmallows will stay good for 3 days in an airtight container. \*Makes about 16