

# homemade 'mallows:

nonstick cooking spray  
3 packets Knox (unflavored) gelatin  
1/2 + 1/4 cup cold water  
2 cups sugar  
2/3 cup light corn syrup  
1/4 teaspoon salt  
2 teaspoons vanilla extract  
powdered sugar for dusting

1. Line a 9x13 pan with plastic wrap. Spray the wrap with cooking spray.
2. Add 1/2 cup cold water to the bowl of an electric mixer. Sprinkle gelatin packets and let stand for 10 minutes.
3. Combine sugar, 1/4 cup water, and corn syrup in a medium saucepan and bring to a boil. Boil for one minute, stirring constantly.
4. With mixer on medium speed, pour hot sugar slowly into gelatin.
5. Add salt and increase speed to high for 12 mins.
6. Turn mixer to low and add vanilla, to combine.
7. Pour marshmallows into pan and cover with another layer of sprayed plastic wrap.
8. Let sit overnight.
9. Remove marshmallows from pan onto waxed or parchment paper. Slice into cubes and roll in powdered sugar.

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# cocoa cubes:

ghiradelli semi-sweet melting wafers  
andes peppermint crunch baking chips (optional)

1. Melt chocolate according to package directions.
2. Pour into ice-cube trays, add peppermint chips, and insert lollipop sticks. Let set until firm. Transfer trays to freezer, for easy removal. Top with two marshmallows.