

Homemade Marshmallows

A fun and deliciously tasty way to eat marshmallows!

INGREDIENTS:

2 envelopes (2 tbs.) unflavored gelatin

1 1/4 cup water

1 Vanilla King Vanilla Bean

2 cups granulated sugar

1/8 tsp. salt

1/2 cup powdered sugar

Disolve gelatin in 3/4 cup water; set aside. Split vanilla bean down the middle and cut in half; set aside. Place remaining 1/2 cup water and granulated sugar in medium-sized saucepan. Cook on medium-high heat until small amount dropped in cold water forms soft ball (240 degrees F). Remove syrup from heat. Put vanilla bean in hot syrup and add prepared gelatin; stir until almost cool. Remove vanilla bean. Add salt and beat until syrup is white and thick (8 minutes with an electric mixer; mixture can be transferred to a large bowl before beating). Pour a 1-inch thickness of mixture into two 8-inch square pans that have been greased and dusted with powdered sugar. Let set in cool place about an hour. DO NOT place in refrigerator. Turn out onto wax paper that has been dusted with powdered sugar. Cut into 1-inch cubes.