



Peppermint Marshmallows

Years ago when I first put together my recipe list for the baking book I wanted to include these festive marshmallows. They were dropped. Well here you have it.. It makes a holiday table just “pop”

Yield: 1-1/2 pounds

9x13x2 pan, sprayed with a non-stick spray and dusted with powdered sugar.

1 cup	powdered confectioners' sugar
3-1/2 envelopes	unflavored gelatin
1/2 cup	cold water
2 cups	granulated sugar
1/2 cup	light corn syrup
1/2 cup	hot water (about 115°F)
1/4 teaspoon	salt
2 large	egg whites
1 teaspoon	vanilla
3 drops	peppermint oil
	Tulip Red candy paste coloring

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1. In mixer bowl, sprinkle gelatin over cold water, mix with a fork and let stand to soften. Attach whip attachment.

2. In a 3-quart heavy saucepan on medium heat, cook granulated sugar, corn syrup, hot water, and salt over low heat, stirring with a wooden spoon, until sugar is dissolved. Increase heat to moderate and boil mixture, without stirring, until a candy or digital thermometer registers 240°F, about 12 minutes. Remove pan from heat and pour sugar mixture over gelatin mixture, stirring until gelatin is dissolved. Beat mixture on high speed until thick and nearly tripled in volume, about 6 minutes. Set aside.

3. In a very clean mixing bowl and whip, on low speed, whip egg whites until they just hold stiff peaks. Fold vanilla and peppermint oil into sugar mixture until just combined. Pour mixture into baking pan, smoothing to the sides. Take a drop droplets of red coloring on the surface of the marshmallows. Using a toothpick, draw the coloring through the marshmallows to create a red marblization. Sift 1/4-cup powdered sugar evenly overtop. Chill marshmallow, uncovered, until firm, at least three hours, and up to 1 day. Cut using a knife that has been dipped in canola oil.