

# A Recipe From *tikkido*

## Homemade Marshmallow Recipe

<http://tikkido.com/blog/homemade-marshmallow-recipe-experiment>

### Ingredients:

- 2 envelopes unflavored Knox gelatin
- 1 ½ cups water (divided in half)
- 3 cups granulated sugar
- 1 ¼ cup light corn syrup
- ¼ teaspoon salt
- 2 teaspoons vanilla
- powdered sugar (for coating)

### Instructions:

1. Generously coat a 9 x 13 pan with oil. Line with parchment paper.
2. Put the ¾ cup water in a mixing bowl, and rain the gelatin down on top. Let sit for at least 5 minutes
3. Combine granulated sugar, corn syrup, salt, and the other ¾ cup of water in a saucepan. Bring to a boil over high heat, stirring occasionally so that the sugar dissolves. Then cook, without any stirring, until the temperature registers between 235 and 240 degrees Fahrenheit (the soft-ball stage) on a [candy thermometer](#).
4. When the sugar mixture comes to temperature, remove from heat and stir in the vanilla, and gradually add to the gelatin mixer, with the mixer running with a whisk attachment all the while. Once all the sugar syrup is in the mixer bowl, whisk at high speed until the mixture is very stiff. This will take several minutes.
5. Use an oil-coated flexible plastic bench scraper or spatula to coax the sticky marshmallow goo into the prepared pan.
6. Let sit for 2-3 hours, until set, then turn out on a powdered sugar surface, and cover all layers with powdered sugar.
7. Use a pair of oiled kitchen scissors to cut into individual squares, and coat any newly exposed edges with powdered sugar.

