

Homemade Vanilla & Rose Water Marshmallows



Ingredients

1/4 cup powdered sugar

1/4 cup cornstarch

1-1/2 Tbsp. gelatin

1/4 cup rose water

3/4 cups cold water, divided

1-1/2 cups granulated sugar

1 cup corn syrup

1/2 teaspoon vanilla extract

Pink food coloring

Directions

Prepare a 9 x 9-inch square pan with cooking spray. Cover the bottom and two adjacent opposite ends of the pan with parchment paper, then press into the creases. Spray the parchment paper and set pan aside.

Combine the powdered sugar and cornstarch in a small bowl; set aside. Place the gelatin in the bowl of an electric mixer, then add the rose water and 1/4 cup of the cold water but **DO NOT STIR**.

Mix together the granulated sugar, corn syrup and remaining cold water in a large saucepan until the sugar has dissolved. Equip the pan with a candy thermometer then place over medium-high heat; **DO NOT STIR**. Allow liquid to reach 240°F on the candy thermometer. Carefully pour the hot sugar mixture into the bowl with the gelatin. Turn the mixer on low speed until blended, then increase the speed to high and mix for 14 minutes (mixture should be light and airy). Add vanilla extract plus food coloring and beat for 1 minute longer.

After spraying a spatula with cooking oil, use it to scoop out the marshmallow goo from the bowl and into the prepared pan. Respray spatula if needed and use it to smooth out the surface. Sprinkle some of the powdered sugar/cornstarch mixture over top and place the rest in a container to use the following day.

Let the pan of marshmallows set on the counter, uncovered overnight. The next day, sprinkle the remaining powdered sugar with cornstarch onto a large cutting board or counter. Remove the marshmallows from the pan by lifting up the exposed parchment paper, then invert onto sugared surface.

Cut marshmallow into desired size then roll completely in the sugar/cornstarch mixture, shaking off any excess powder. Store in airtight container for 1 week.