

Homemade Peppermint Marshmallows by Lynn's Recipes



Lynn demonstrates how to make Homemade Peppermint Marshmallows. These are great for hot chocolate or to just eat as a snack.

Ingredients:

- Butter, for greasing the pan
- Powdered sugar, for dusting the pan
- $\frac{1}{2}$ cup water, plus $\frac{1}{4}$ cup
- 3 Tablespoons (3 packets) unflavored gelatin
- 2 cups sugar
- $\frac{1}{2}$ cup evaporated milk
- $\frac{1}{4}$ teaspoon peppermint extract
- Crushed peppermint for sprinkling on top

Butter the bottom and sides of an 8x8" straight sided baking pan. Dust liberally with sifted powdered sugar and set aside.

Pour $\frac{1}{2}$ cup water into the bowl of a stand mixer fitted with the whisk attachment. Sprinkle the gelatin over the water and allow to soften, about 10 minutes.

In a 3 quart saucepan, combine the sugar, evaporated milk and $\frac{1}{4}$ cup of water. Stir over low heat until the sugar has dissolved. Bring the mixture to a simmer and cook, without stirring, until a candy thermometer registers 240° F, about 10-12 minutes. Pour the syrup over the gelatin mixture. Beat the mixture at low speed until incorporated. Increase the speed to high and beat until thick, fluffy and tripled in volume, about 10-12 minutes. Beat in the peppermint extract. Using a spatula, scrape the mixture into the prepared pan and smooth the surface. Sprinkle

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with the crushed peppermint. Allow the mixture to set, uncovered, in a cool place (not refrigerated) for at least 8 hours or overnight. Remove the marshmallows from the pan and place on a powdered sugar-dusted surface. Using scissors, dusted with powdered sugar, cut the marshmallows into about 1" squares. Dip the cut sides into powdered sugar to prevent sticking. Store in an airtight container for up to 2 weeks.

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