DIY Homemade Marshmallows

2/3 cup confectioner’s sugar
1/3 cup cornstarch
1 cup cold water
2 1/2 tablespoons unflavored gelatin
2/3 cup light corn syrup
2 cups granulated sugar
1/4 teaspoon salt
2 teaspoons vanilla extract

In a small bowl, mix together confectioner’s sugar and cornstarch; set aside.

Line a 9x13 inch pan with two pieces of foil, running one length-wise and the other width-wise, pressing foil down into corners of pan. Spray foil with nonstick cooking spray.

Pour 1/2 cup cold water into the bowl of a stand mixer, then sprinkle gelatin over water. Let stand 15 minutes.

Meanwhile, in a medium saucepan, combine corn syrup and remaining 1/2 cup water. Pour granulated sugar and salt into the middle of the pan.

Bring to a boil over medium heat without stirring. Cook until the mixture reaches 240° F, gently swirling pan.

Turn mixer on low speed, and carefully pour the hot sugar mixture into the bowl. Gradually increase the mixer speed to high, and mix until mixture is very thick, about 10 minutes (the bowl should be barely warm.) Add vanilla near the end of the mixing time.

Use a rubber spatula to quickly scrape marshmallow mixture into prepared pan. Spread evenly. Sprinkle with 2 tablespoons confectioner’s sugar/cornstarch mixture. Let cool thoroughly, cover, and let sit overnight.

The next day, dust a cutting board with 2 tablespoons confectioner’s sugar mixture. Invert 9x13 pan onto the cutting board, peel off the foil, and dust slab with 2 tablespoons confectioner’s sugar mixture. Using a chef’s knife sprayed with nonstick cooking spray, cut slab into cubes.

Working with several cubes at a time, toss marshmallows in confectioner’s sugar/cornstarch mixture, then shake in mesh sieve to remove excess sugar. Repeat with remaining marshmallows.

Store in an airtight container.

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