

Homemakers Marshmallow Instructions

PREP TIME: FIVE MINUTES

COOK TIME: TWENTY MINUTES

TOTAL TIME: TWENTY-FIVE MINUTES

Optional: Boil one cup of water with the one tablespoon of marshmallow root and simmer for five minutes, stirring well. Let the mixture cool and then strain. Make sure that the remaining liquid still makes a whole cup.

1. **Pour** half a cup of **water** (or the marshmallow mix, if you chose to make it) into the metal bowl or mixer bowl and add the gelatin. **Whisk** slightly to incorporate and let it **sit**.
 2. **Pour** the other half-cup of **water** and the one cup of **honey** into the small saucepan.
 3. Slowly **bring** the mixture of water and honey to a **boil**. If you have a kitchen thermometer, you want it to reach at least 240°F. If you don't have a kitchen thermometer, just keep boiling the mixture, stirring constantly for **eight minutes**. (If you are making chocolate marshmallows, slowly stir in the cocoa powder now. For other flavors, wait until **STEP SEVEN**.)
 4. Slowly start **pouring** the honey/water mixture into the bowl with the **gelatin mix** (which will be hardened by now).
 5. **Turn on the mixer** and mix on **medium** as you add the honey mixture.
 6. When the honey mixture is added, turn the mixer to **high** and mix for another **ten to fifteen minutes** or until it forms a stiff cream that has the consistency of marshmallow cream (it should form gentle peaks).
 7. **Add** and any flavor ingredients and mix for **two more minutes**.
 8. **Grease a nine-by-thirteen-inch baking dish** with coconut oil. Alternately, line the dish with parchment paper, leaving some on the sides so you will be able to pull it up when you are done baking.
 9. When marshmallows are whipped, **pour** into the greased or lined dish and **smooth** evenly.
 10. Let **sit** at least **four hours** (*overnight is better*).
 11. **Flip** onto a cutting board and **cut** with a well-oiled pizza cutter or knife.
 12. **Store** in an airtight container.
- (NOTE: Do NOT store in the fridge, as they will melt. Store in an airtight container at room temperature. These will last two to three weeks.)