

# Homemade Marshmallows

4 tsp. unflavored Knox gelatin (just under 2 envelopes)  
1/4 cup cold water

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3/4 cup sugar  
1/2 cup honey  
1/8 tsp. salt  
1 TBS vanilla  
oil (for greasing the pan)  
1 cup sifted powdered sugar

Tools and Supplies:  
Parchment paper  
Rotary egg beater  
Candy thermometer

S'mores Bites  
Additional Ingredients:  
2 cups graham cracker crumbs  
1 1/2 cups chocolate chips

Prepare an 8 x 8 baking dish, lining with parchment paper then brushing with oil.

In a large mixing bowl (or standing mixer) combine the gelatin and 1/4 cup water. Allow to set at least 20 minutes. In a pot over medium heat combine 1/4 cup water, sugar, honey, salt and vanilla and heat (increasing temperature to medium/high heat) until the syrup reaches 244 degrees (borderline firm ball stage) on the thermometer. Immediately remove syrup from heat and very carefully add to the softened gelatin.

Begin beating the mixture slowly, being careful not to splash (it's hot!). If using the whisk on an electric mixer, gradually increase the speed to high. Beat for 15 minutes or until thick and tripled in volume. Pour the marshmallow mixture into the prepared pan and allow to set for 3 hours.

Dust a cutting board with 1/2 - 3/4 cup sifted powdered sugar. Holding onto the sides of the parchment paper, lift and turn marshmallow out of the pan, flipping it upside down onto the dusted cutting board. Using an oiled knife, cut into bite sized squares and roll the marshmallows into the remaining powdered sugar until they're well dusted and not sticky anymore. Leftovers may store up to two weeks in an air tight container.

## S'mores Bites Instructions:

Pour one cup of the graham cracker crumbs on the bottom of the prepared pan and sprinkle with 1/2 of the chocolate chips. Pour on the marshmallow, top with remaining chocolate chips followed by remaining graham cracker crumbs. Allow to set for three hours. Cut into bites (using an oiled knife) and serve.