

From Living Well Spending Less™:
<http://www.livingwellspendingless.com/>

butter or Crisco 1/4 cup corn starch
1/4 cup powdered sugar 3 envelopes unflavored
gelatin
1 cup ice water 1 1/2 cup sugar
1 cup corn syrup 1/4 teaspoon salt
1 teaspoon peppermint extract red food coloring (optional)

- Grease 9 1/2 x 11" glass casserole dish with butter or Crisco. Mix together corn starch & powdered sugar; sprinkle a few spoonfuls of cornstarch mixture over butter or Crisco and tilt dish around until well coated. Set baking dish aside and save remaining corn starch mixture for later.
- Place gelatin and 1/2 cup ice water in the bowl of a stand mixer; set aside.
- Mix remaining water, sugar, salt, and corn syrup in saucepan; heat, covered, over medium-high heat for 3-4 minutes.
- Clip candy thermometer to side of saucepan; continue heating mixture until it reaches 240 degrees, approximately 6-8 minutes.
- Once mixture reaches 240 degrees, remove from heat. Turn on mixer on low (use whisk attachment) and slowly add syrup mixture to mixing bowl.
- Turn mixer to high speed and whip for 12-14 minutes, until mixture is quite thick. Add peppermint extract and whip 1 minute more.
- Grease a spatula with butter or Crisco and transfer marshmallow mixture to prepared dish. Use a buttered knife to spread it smooth.
- (Optional) Drop red food coloring onto mixture and use buttered knife to pull color through marshmallow mixture to create swirls.
- Generously sprinkle the top of marshmallow with remaining cornstarch mixture. Let set overnight.
- Invert marshmallows onto a cutting board. Use butter & excess cornstarch mixture to coat sharp knife or pizza cutter blade, then cut marshmallows into 1x1" squares.
- Coat cut edges with cornstarch/powdered sugar mixture & wipe off excess. Serve in hot chocolate or package in cellophane bags to give as gifts.

Prep time: 30 min + drying time, Cooking time: 20 minute(s)
Number of servings (yield): 12

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