



# Minty Marshmallows

NIBBLEDISH CONTRIBUTOR

## Ingredients

3 envelopes (tbs) Gelatin  
1/2 cup Cold water  
1 1/2 cup Granulated sugar  
3/4 cup Light Corn Syrup  
1/4 cup Honey  
1/2 cup Water  
2 teaspoons Mint Extract  
1/2 cup Confectioners' sugar  
1/4 cup Cornstarch

## Instructions

1. In a stainless-steel bowl, combine gelatin and cold water. Oil a 8x8 pan and a rubber spatula.
2. In a large saucepan, combine sugar, corn syrup, honey, and water.
3. Bring to a boil on high heat, stirring gently
4. Cover saucepan with a lid and simmer for 4-5 minutes on medium heat
5. Remove lid, and heat on high until 250°F
6. Remove pan from heat, and pour into a large mixing bowl
7. Leave syrup undisturbed until cools to 210°F, while cooling melt gelatin over a hot water bath
8. Once cooled, add gelatin to syrup and whip on highest speed for 6 min or until very light
9. Whip in mint extract
10. Pour marshmallow into the oiled pan, spread with spatula
11. Allow marshmallows to cool. (At least 2 hours)

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12. Combine confectioners' sugar and cornstarch
  13. Cut marshmallows in squares, and roll in cornstarch mixture
  14. Store in airtight container.
  15. Enjoy :)!