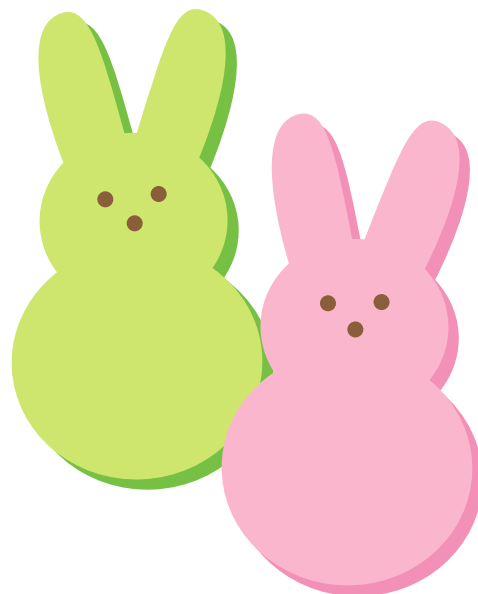


Homemade Marshmallow Peeps

Collect

- 1 packet of plain gelatin
- Water
- Vegetable oil spray
- 2 cups of sugar (1 cup for recipe; 1 cup for decorating)
- 2 bowls - large and small
- Stand mixer (or hand mixer)
- Gallon-sized zip-top bag
- Small zip-top bag
- Food coloring
- Candy thermometer
- Saucepan
- Stove
- Silicone ice cube tray in a fun springtime shape (chick, rabbit, flower, etc.)



Prepare the gelatin

1. Pour 1/3 cup of cold water into a large bowl.
2. Stir in one packet of gelatin.
3. Let the bowl sit undisturbed while you make syrup.

Make the syrup

4. Pour 1/4 cup of water and one cup of sugar into a saucepan. Stir to mix well.
5. Secure the candy thermometer to the side of the pan. Heat the syrup over medium heat until the thermometer reaches 235°F, or soft-ball stage.

Hint: Do not stir the mixture while it's heating. If you see little sugar crystals starting to form on the side of the pan, just dab with a wet pastry brush.

Make your marshmallows

6. Remove the syrup from the heat and slowly pour it into the bowl with the gelatin. Stir to mix well.
7. Let the mixture cool for a few minutes.
8. Place the bowl on a stand mixer (or mix using a hand-mixer) and whisk at a medium-high speed until the mixture forms a stiff, white marshmallow fluff. This can take anywhere from 5-10 minutes.
9. Scoop the marshmallow mixture into a gallon zip-top bag, squeeze out any air and seal the bag.
10. Spray a thin coating of vegetable oil in the molds.
11. Cut off one corner of the zip-top bag and pipe the mixture into the molds.
12. Let the marshmallows sit for about two hours or until firm enough to handle.

Hint: You can also try to make your own shapes! Cover a metal tray with wax paper and a thin layer of sugar, and then pipe directly on the tray.

Decorate!

13. To make colored sugar, place 1 cup of sugar in a small zip-top bag with a few drops of food coloring. Mix with your hands to evenly spread out the color.
14. Remove your marshmallow treats from the molds and dust with the colored sugar.
15. Eat and enjoy!

How does it work?

When the water and sugar mixture was heated, the water began to boil away, leaving a thicker solution with a higher concentration of sugar. The longer the syrup is boiled, the thicker and sweeter the syrup! The highest temperature that the syrup reaches determines the consistency of the syrup once it cools. Does your candy thermometer have different stages listed on it? These stages refer to how the sugary syrup reacts once it has cooled. In this recipe, the syrup has to reach the soft-ball stage. This means that if you drop a small amount of the syrup into cold water, it will form a soft ball. Firm-ball candies, such as caramel, will form a more solid ball that is sticky to the touch. Hard-ball candies form a solid ball that holds its shape, but is still pliable like taffy. Soft-crack and hard-crack refer to candies like toffee, brittle, and lollipops that form solid pieces that can crack and break.

As you are making your homemade peeps, it's important to pay attention to the temperature of the sugary syrup. If the heat is too low, not enough water evaporates and your marshmallows might not set correctly. If the heat is too high, too much water might evaporate and your marshmallows will be too hard.

