

SPICY CINNAMON MARSHMALLOWS

INGREDIENTS

2 envelopes unflavored gelatin (2 tablespoons gelatin)
1 1/2 cups granulated sugar
2/3 cup light corn syrup
1/8 teaspoon salt
1/2 teaspoon cinnamon oil
1/2 teaspoon cayenne pepper
3 drops red food coloring (for pink marshmallows; red will require more coloring)
1/2 cup confectioners sugar
1/2 cup corn starch

DIRECTIONS

Make a foil sling for your 13 x 9 baking dish and spray lightly with cooking spray.

Place 1/3 cup cold water in the bowl of an electric mixer and sprinkle the gelatin on top. Let it soften while you complete the next steps.

Place the corn syrup, sugar, salt, and 1/3 cup water in a medium saucepan over medium-high heat. Stir until sugar dissolves and then continue to boil, without stirring, until mixture reaches 238 degrees (soft-ball stage) on a candy thermometer. Carefully remove the sugar saucepan from the heat. Turn mixer to low speed and, while mixer is whisking gelatin, slowly and carefully pour the hot syrup down the sides into the bowl.

Once all syrup has been added, increase the mixer speed gradually until it is mixing on high. Beat until mixture is thick, white and is three times the original volume (about 10 minutes). Add cinnamon oil, cayenne pepper and food coloring and mix until combined.

Using a well-oiled spatula, turn the marshmallow out of the mixer bowl onto the cookie sheet and spread in a thin layer evenly over the whole sheet. Let stand at room temperature until completely set, at least 5 hours (or overnight).

Mix the confectioners sugar and corn starch in a small bowl.

Once the marshmallows have cured, remove from the pan with the foil sling to a cutting board dusted with some of the sugar-corn starch mixture. Remove the foil sling from the mass. As you remove the marshmallow from the pan, toss some of the dusting mixture under the sheet to aid in releasing it. Use as much as you need to keep it from sticking to everything. Now you can cut it into cubes or pull out the cookie cutters and cut out shapes from the sheet. Toss the cut marshmallows into a bowl with the dusting mixture and toss to thoroughly coat. Store in an airtight container.