

Artisan Marshmallows and Fudge



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Artisan Vanilla Marshmallows

Prep time 10 mins

Cook time 25 mins

Total time 35 mins

Homemade marshmallows are easy, AND addictive! WARNING: You will never want to eat a store bought one again!

Author: Chef Charity

Recipe type: Candy

Cuisine: American

Serves: 60

Ingredients

- ½ cup cold water
- 2 T. powdered gelatin
- 1½ cups sugar
- ½ cup water
- 1 cup light corn syrup
- pinch of salt
- 2 T. vanilla, or other flavoring of your choice (or flavor combinations!)
- Mixture of 3 parts cornstarch and 1 part powdered sugar for dusting (keeps marshmallows from sticking to each other and the pan)

Instructions

1. In the bowl of a stand mixer, put the ½ cup cold water, and sprinkle the powdered gelatin over it. Let this sit and “bloom” the gelatin for at least 5 min.
2. While the gelatin blooms, in a medium saucepan, place the sugar, corn syrup and other ½ cup of water, cooking this mixture over medium high heat to 240 degrees. Use a pastry brush and clean water to brush down any sugar crystals that are along the inside sides of the pan as it boils. Do NOT use any utensils to stir the sugar mixture. Let the boiling mixture “stir” itself. Prepare a 9×13 pan by spraying it with vegetable oil lightly, and dusting with the powdered sugar & cornstarch mixture.
3. Once the sugar mixture reaches 240 degrees, turn off the heat, turn the stand mixer with the bloomed gelatin to “stir” level or lowest power and pour the hot sugar mixture down the side of the mixer bowl, melting the gelatin. Gradually increase the speed of the mixer until it’s on full power, NOT splashing hot sugar all over your kitchen, but whipping the sugar into white fluffy goodness!! Add your flavoring of choice once the marshmallow has increased to it’s fullest size and won’t increase any more. Pour the marshmallow out into the prepared pan, dampen your hands with water, shake off the excess, and pat the marshmallow down in the pan to smooth out the mixture so it’s uniform. Dust the top with the powder mixture and let set up for 2-3 hours.

To cut the marshmallows, pull out the rectangle and place on a cutting board. Dip a sharp knife into warm water, let the excess water drain off, and then use the knife to cut into squares or other desired shapes. Toss cut marshmallows in the powder mixture so they don’t stick to one another. Store in an airtight container up to 1 month.

Honey Vanilla Marshmallows

Prep time 10 mins

Cook time 25 mins

Total time 35 mins

Author: Chicago Metallic Bakeware Co.

Recipe type: Candy

Cuisine: American

Serves: 16

Ingredients

- ½ cup cold water
- 2 T. powdered gelatin (or 3 envelopes)
- ½ cup sugar
- 1/3 cup honey
- ½ cup water
- ¾ cup light corn syrup
- 2 tsp. vanilla, or other flavoring of your choice (or flavor combinations!)
- Mixture of 3 parts cornstarch and 1 part powdered sugar for dusting (keeps marshmallows from sticking to each other and the pan)

Follow instructions for Artisan Marshmallows, adding the honey with the corn syrup, sugar and water in the saucepan.

Egg White Marshmallows

Prep time 10 mins

Cook time 25 mins

Total time 35 mins

Author: Chef Charity

Recipe type: Candy

Cuisine: American

Serves: 16

Ingredients

- 3 oz cold water
- 2 T. + ¼ tsp. powdered gelatin
- 3 oz sugar
- 3 oz water
- 1.5 oz light corn syrup
- 1 tsp. vanilla, or other flavoring of your choice
- pinch of salt
- 3 egg whites
- Mixture of 3 parts cornstarch and 1 part powdered sugar for dusting (keeps marshmallows from sticking to each other and the pan)

Instructions: Cook sugar, 3 oz. Water and corn syrup to 245 degrees. Bloom gelatin in 3 oz water and set aside. When sugar mixture gets to 230, whip egg whites to soft peak. Pour sugar down side of mixing bowl once it gets to 245, whip for 3 minutes; then warm bloomed gelatin in microwave at 10

second intervals until liquid, add to egg white/sugar mixture in mixing bowl. Whip for 5 minutes; add flavoring and pour into prepared pan.

Variations:

Chocolate marshmallows: add ½ cup of cocoa powder to whipped marshmallow mixture (mixing on low to avoid a cloud of cocoa powder) along with the vanilla and mix until completely incorporated. Dust pan with cocoa powder instead of cornstarch and powdered sugar.

Mix-ins of all types; nuts, dried fruits, citrus oils, sprinkles, mini chocolate chips; mix into the finished marshmallows once they are fully whipped.

Filled marshmallows; prepare a mini muffin tin as you would a regular pan with cornstarch and powdered sugar. Pipe marshmallow into bottom of pan, add ¼ tsp of filling (ganache, any jam or jelly, lemon curd, or other fun filling) pipe more marshmallow on top, and let set for at least 1 hour.

Concord Grape marshmallows: bloom gelatin with ½ c. unsweetened Grape juice concentrate, then prepare marshmallows as instructed above.

Strawberry marshmallows: bloom gelatin with ½ c. strained strawberry puree + 2 T cold water, then prepare marshmallows as instructed above. Can add dehydrated pieces of strawberry at the end as a mix in also.

Key Lime Marshmallows: bloom gelatin with ¼ c. key lime juice + ¼ c. cold water, then prepare marshmallows as instructed above. Dust sides of marshmallows with graham cracker crumbs

Roll marshmallows in any crushed up medium you desire! The sides are sticky once cut, so stick away!

Ridiculous Fudge

Prep time 5 mins

Cook time 10 mins

Total time 15 mins

Super easy fudge recipe....That's a no fail!!

Author: Chef Charity

Recipe type: Candy

Cuisine: American – Dessert

Serves: 60

Ingredients

- 4½ cups sugar
- 1 – 12 oz. can of Evaporate Milk
- 10 oz. Milk chocolate chips
- 18 oz. Dark chocolate chips
- 1 jar of Marshmallow Creme

- 2 large handfuls of mini marshmallows
- 1 T. vanilla extract

Instructions

4. Line a ½ sheet pan (lipped cookie sheet) with parchment paper and spray with pan spray. In a large sauce pan, on medium heat, mix the sugar and evaporated milk together. Stir occasionally until it boils, then let it simmer for 5 min. Add both types of chocolate chips, marshmallow creme and marshmallows. Using a hand mixer, beat these ingredients into the hot sugar/milk mixture until smooth. Add vanilla and mix it in thoroughly. Pour into prepared pan, and let cool until set. To cut, turn the fudge out onto a cutting board, remove the parchment paper and with a large, sharp knife, remove the imperfect sides of the rectangle (eat these while you slave away at cutting). Measure both sides and figure an even number of pieces to cut. Cut into strips along the longer side and then finish off into bite sized squares.