



## Homemade Candy-Cane Marshmallows

### Ingredients:

- 4 gelatin envelopes
- 1½ c. water
- 1½ tsp. peppermint extract, or less
- ½ tsp. vanilla extract, or less
- 3 c. sugar
- 1¼ c. corn syrup
- candy-canes, crushed to make 1½ c.

### Directions:

1. Coat a 9 x 13-inch pan with cooking spray for extra thick marshmallows. Or coat one 9 x 13- and one 8 x 8-inch pan with cooking spray for medium thickness. Cut parchment paper to fit and line bottoms of pan. Then coat parchment paper with spray.
2. Put sugar, corn syrup, salt and ¾ cup water in a saucepan, and bring to boil with lid on. Once boiling, remove lid and continue to boil without stirring until candy thermometer registers 240 F. (Work on steps 3 and 4 while waiting)



3. Place candy-canes inside a plastic bag, and then place within another plastic bag and crush.
4. In the bowl of a standing mixer, combine ¾ cup water, peppermint extract and vanilla extract. Then sprinkle gelatin over the liquid. Let sit.
5. With mixer on low, pour sugar/corn syrup mixture into the gelatin mixture. Be careful as mixture is very hot and pan could be heavy. When all is poured in, raise speed to high. Mix until very fluffy, usually 10 minutes.
6. Pour mixture into lined pan(s) and pat down with offset spatula smothered in cooking spray. Sprinkle 1-2 cups of crushed candy-cane over the top and carefully pat in. Let sit uncovered for at least 10 hours.
7. Remove from tray and cut with scissors or knife coated in cooking spray. Dip edges and bottoms generously in confectioners sugar to buffer sticking. Enjoy!



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