

suzanne™ Desserts

ALL NATURAL SOMERSWEET® MARSHMALLOWS



1 tablespoon cornstarch - for dusting the pan
1 cup All Natural SomerSweet® Baking Blend
1/2 cup water
3 envelopes unflavored gelatin
1/2 cup of cold water
3 large egg whites, at room temperature
1 teaspoon vanilla (preferably clear)
1/2 teaspoon butter
1/2 teaspoon vanilla extract
1 teaspoon Xanthan Gum (optional)

Line a 9 inch square pan with parchment, then dust with 1 tablespoon cornstarch.

Pour cold water into a bowl, sprinkle the gelatin packages over the water and let bloom for 10 minutes.

Place the All Natural SomerSweet® and water in a saucepan, over medium high heat. Bring this mixture to 250 degrees F., using a candy thermometer.

In a large clean bowl, use a whisk attachment on an electric mixer to whip egg whites until soft peaks form.

When All Natural SomerSweet® and water mixture reaches 250 degrees, remove from the heat. Scrape the gelatin mixture into the All Natural SomerSweet® mixture.

Turn on the mixer and slowly drizzle the gelatin mixture into the egg whites. Beat until stiff meringue consistency is achieved, about 7-10 minutes. Whisk in the vanilla and butter extracts and the xanthan gum until well combined.

Pour into prepared pan. Cover and refrigerate for 3 hours. Cut into desired shapes.