



PREP: 15 min +
chilling
COOK: 5 min
SERVES: 12

Homemade Coconut Vanilla Marshmallows

As soon as you try one of these home made marshmallows you will completely forget every shop-bought one you've tried before! And don't be intimidated - these are a lot easier to make than you think.

Ingredients

2 cups (440g) caster sugar
200ml lukewarm water
6 tsp powdered gelatine
1/2 cup (125ml) cold water
1 tsp Queen Organic Vanilla Bean Paste
2 cups (180g) toasted dessicated coconut

Method

STEP 1

Grease and line a 3cm deep, 16.5x26.5cm (base) slab pan, allowing paper to hang over sides.

STEP 2

Combine the sugar and luke warm water into a saucepan and cook over medium heat, stirring constantly, until sugar dissolves. Brush sides of pan with a wet pastry brush to dissolve any sugar crystals. Bring to boil and boil gently, without stirring for 5 minutes until a candy thermometer reaches 110°C.

STEP 3

Sprinkle the gelatine over cold water and stir with a fork to combine. Spoon the gelatine mixture into hot sugar syrup and cook, whisking constantly until the gelatine has dissolved then bring to a gentle boil. Pour into mixer bowl and set aside for 60 minutes to cool to room temperature.

STEP 4

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Method

Add the vanilla to the gelatine mixture. Assemble the mixer using whisk attachment. Place bowl onto mixer. Slowly turn mixer to AERATE/WHIP setting and whisk for 4½ – 5 minutes, or until the mixture is very thick and white.

STEP 5

Spoon into the prepared pan, smooth surface and set aside to cool. Once set (about 1 hour in fridge, 2 hours room temperature) turn out of the pan and use a wet knife to cut into 24 squares. Toss in coconut and set aside until surface feels dry. Serve.

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