

LEMON MERINGUE MARSHMALLOWS

ADAPTED FROM SNIXY KITCHEN via INA GARTEN

/ yields 30-40 marshmallows /

Ingredients

¼ CUP POWDERED SUGAR FOR DUSTING

¼ CUP TAPIOCA STARCH (OR CORN STARCH) FOR DUSTING

3 QUARTER-OUNCE PACKAGES UNFLAVORED POWDERED GELATIN (MIX WITH

¼C WATER ¼C LEMON JUICE FROM 2-3 LARGE LEMONS)

¼ CUP LEMON JUICE FROM 2-3 LARGE LEMONS (OR MEYER LEMONS)

¾ CUP COLD WATER, DIVIDED

¼ TEASPOON FLEUR DE SEL

1 CUP LIGHT CORN SYRUP

1-1/2 CUPS SUGAR

1 WHOLE VANILLA BEAN SEEDS (OR SUBSTITUTE BY INCREASING THE

VANILLA EXTRACT TO 1 TABLESPOON)

1 TEASPOON VANILLA EXTRACT

½ TEASPOON FINELY CHOPPED LEMON ZEST

STEP ONE Combine the powdered sugar and tapioca starch in a small bowl.

STEP TWO Line a lightly-oiled 9x12 glass baking dish with parchment or wax paper. Lightly oil the paper and gently dust it with a bit of the powdered sugar mixture. Set the powdered sugar mixture aside for later.

STEP THREE In the bowl of a stand mixer fitted with the whisk attachment, whisk together the powdered gelatin with lemon juice and ¼ cup water. Let sit while you prepare the rest.

STEP FOUR In a small saucepan, combine the sugar, light corn syrup, fleur de sel, and remaining ½ cup of water and cook over medium heat, stirring, until the sugar dissolves.

STEP FIVE Insert a candy thermometer and increase the heat. Cook, stirring occasionally, until the syrup reaches 240°F.

STEP SIX Turn the mixer to low and gently pour the syrup into the gelatin mixture. Increase the speed to high and whip for about 15 minutes, until the mixture nearly triples in size and becomes white and fluffy.



STEP SEVEN Add the vanilla bean seeds, vanilla extract, and lemon zest and mix until completely combined.

STEP EIGHT Pour the marshmallow cream into the prepared baking dish and smooth the top with a spatula.

STEP NINE Leave the pan to dry out, uncovered, overnight.

STEP TEN Dust the top of the marshmallows and a cutting board with the powdered sugar mixture.

STEP ELEVEN Use the parchment paper to help you turn the marshmallows out onto the dusted cutting board. Use a lightly oiled knife to cut the marshmallows into squares.

STEP TWELVE Toss each marshmallow in the powdered sugar mixture until it's no longer sticky on any side.

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