

## Peppermint Marshmallows

These are the sweetest little Christmas or anytime gifts! Pretty swirls ribbon and dance through these peppermint marshmallows - float them in your cup of hot cocoa or simply snack on them - we won't tell! Fresh marshmallows will ruin you with store bought forever.

2/3 Cup water  
3 envelopes of unflavored gelatin  
1 cup granulated sugar  
¾ cup light corn syrup  
¼ cup white balsamic vinegar  
2 tsp peppermint extract  
1 cup crushed candy canes  
1 cup icing sugar  
½ cup cornstarch

Line a 9x13" baking dish with parchment paper, pressing in tightly to fit paper into corners but leaving an overhang of at least 1-2" as handles.

Add 1/3 cup of water to the bowl of a stand mixer. Sprinkle the water with the unflavored gelatin stir gently to prevent any large clumps from forming. Allow to sit for 5 minutes to bloom.

Stir together the remaining water, sugar, corn syrup, and balsamic in a saucepan over medium-high heat. Fix a candy thermometer to the side of the pot, allow the sugar to boil, and cook until it reaches 240°F.

Turn the mixer on to low and begin slowly pouring in hot syrup down the inside of the mixer bowl into the bloomed gelatine. Once the sugar mixture has been added and the gelatin has been fully incorporated, increase the speed to high. Beat for 10-15 minutes. The mixture will turn into a white stuff, fluffy mixture, and the bowl will cool from hot to lukewarm. Add peppermint extract at the last minute of beating, mixing in for just a minute until well blended.

Spray the parchment paper in the prepared baking pan with non-stick cooking spray, to evenly coat. Add the cornstarch and icing sugar to a sifter, and dust the sprayed parchment with half the mixture. Sprinkle ¼ cup of crushed candy canes into the pan.

Pour the marshmallows into the prepared pan. Spread the marshmallows in the baking dish using an oiled spatula, pressing into corners and smoothing top. Sprinkle the top with another ¼ cup of crushed candy canes. Dust the top with half the remaining icing sugar cornstarch mixture. Let sit for about 1 hr to set at room temperature, uncovered.

Once cooled, lift marshmallows from the pan by lifting the edges of parchment paper and set on a cutting board. With a wet or oiled knife, slice marshmallows into desired shapes and roll in the remaining candy cane, pressing gently to adhere to the sides. Dust the cut marshmallows with the remaining icing sugar to prevent them from sticking.

Store in an airtight container and separate layer with parchment paper.