

Caramel Marshmallows

Apple and caramel just scream autumn and all things cozy! Once you make your first batch of marshmallows from scratch - then bite into this apple mallow with a caramel swirl, nothing will ever be quite as delicious! Float it in a cup of spiced apple cider or your favorite cup of tea.... or simply find your piece of bliss and get your snack on!

1 cup Icing sugar
½ cup cornstarch
¾ cup apple juice
3 envelopes of unflavored gelatin
2 cups granulated sugar
¼ cup light corn syrup
2 Tbsp EVOO
¼ cup caramel sauce

Line a 9x13" baking dish with plastic wrap, pressing in tightly to fit paper into corners, leaving an overhang of at least 1-2" so you can lift from pan your marshmallow. Drizzle the plastic wrap with a little olive oil and spread it evenly to coat.

In a sifter mix icing sugar and cornstarch together, then sift an even layer of the icing sugar mixture over the plastic wrap. Set the remaining mixture aside.

In the bowl of a stand mixer fitted with a whisk, pour in 1/4 cup of apple juice. Sprinkle gelatin powder on top, stirring gently to combine and let it bloom.

In a large saucepan over medium-high heat, add the remaining apple juice, sugar, and corn syrup and simmer, stirring once or twice. Once the sugar has dissolved and starts to bubble, don't stir. Allow it to come to a rolling boil for 5-8 minutes until it reaches 240°F, soft ball stage.

Immediately pour the sugar mixture into the bowl of the stand mixer and stir once to incorporate the gelatin. Turn the mixer on to low, and slowly increase the speed to high, and beat for 10-15 minutes. The mallows will triple in size and turn a glossy white color and be stiff, forming large peaks. Turn off the mixer, add in the olive oil and beat on medium-high speed for one more minute to incorporate fully.

Oil a spatula and spread the mallows in the prepared baking dish, pressing into corners. Dollop spoonfuls of caramel sauce over the top of the marshmallow and swirl in with a butter knife to incorporate and make a beautiful pattern. Smooth the top and dust with the remaining icing sugar cornstarch mixture evenly over the top. Let sit for about 1 hr to cool, then transfer to the fridge for 2-3 hours to cool and set completely.

Once cooled, lift marshmallows from the pan by lifting the edges of the plastic wrap and set them on a cutting board. In a shallow dish, add 1 cup icing sugar and set next to a cutting board. With a wet knife, slice marshmallows into desired shapes and toss in icing sugar.

Store in an airtight container for up to two weeks.