



### Champagne Marshmallows

*Light and fluffy, marshmallows are not only fun to make, but inspire fun thoughts of childhood. They're also easy to make, and especially fun if you get more experimental with flavors and coatings...use your imagination to create something spectacular. (Try pink Champagne for Valentine's Day!) In this recipe, we've upgraded a classic kid favorite to an adult luxury with the addition of Champagne.*

*Makes approx. 50 1-inch square marshmallows*

### Ingredients

3 envelopes gelatin  
½ cup chilled Champagne  
2 cups granulated sugar  
1 cup corn syrup  
¼ cup Champagne  
¼ cup water  
¼ teaspoon salt  
1 tablespoon vanilla extract  
powdered sugar

### Preparation

Prepare a sheet pan or baking sheet with parchment paper, coated with non-stick spray or vegetable oil.

Pour the chilled Champagne into the bowl of a stand mixer and sprinkle the gelatin over to soften. Soak for 10 minutes.

*[Chef's Note: We recommend opening the bottle when it's chilled, and pouring out the ¼ cup needed at room temperature into a separate measuring cup. Place it on the counter to bring it to room temperature and store the rest in the refrigerator. It is never wise to open a bottle of Champagne at room temperature, as the gases become more explosive as the temperature of the liquid increases.]*

Combine the sugar, corn syrup, Champagne, and water in a heavy saucepan. Bring to a boil and cook until it reaches 240 degrees (soft ball stage).

Slowly drizzle syrup down the side of the bowl in a slow and steady stream into the gelatin and mix at high speed until very fluffy and stiff, about 10-12 minutes. Add the salt and vanilla and incorporate into the mixture. Pour into the prepared pan and smooth with an oiled spatula or your hands. Let sit uncovered at room temperature for 10-12 hours.

Remove marshmallows from pan, turning out onto a cutting board or counter. Peel off parchment paper. Dust with powdered sugar. With an oil-coated knife, cut slab into 1 inch equal squares and dip each into powdered sugar. Shake off excess. Marshmallows will keep for several weeks in an air-tight container at room temperature.

*[Chef's Note: Variation - dip finished marshmallows in other coatings such as coconut, sugar sprinkles, or whatever your imagination fancies.]*

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