














# Jello Marshmallows

## Ingredients

50 g *Cornstarch*   
50 g *Powdered sugar*   
510 g *Jello, three large boxes jello*   
175 g *Cold water*

## Equipment



*Stand mixer*   
*Saucepan*   
*Digital instant-read thermometer*  
  
*Digital scale*   
*Silicone spatula*   
*Bowl scraper*   
*Fine-mesh sieve*   
*1/8 sheet pan*   
*Offset spatula*   
*The Control °Freak® induction cooking system* 

## Timing

40 min active; 2 hours to set up

## Yield

1/8 sheet pan

50 g *Cornstarch*   
50 g *Powdered sugar* 

## 1 Mise en place

At a certain point in this recipe, you will be cooking a hot syrup to a precise temperature, then whipping it to the correct texture. You will want to pay attention. So, lay out everything before you begin. Set out all the ingredients you will need. Arrange all the tools you will need.


Sift together a 50:50 blend of powdered sugar and cornstarch. Shower the 1/8 sheet pan with the mixture, to the point you cannot see the bottom of the tray at all, only whiteness. (You can also use a 6x9 pan.) Be generous. This layer of sugar dust will ensure that the marshmallows do not stick to the bottom of the tray.

## 2 Dissolve Jello in water

Open the 3 boxes of Jell-O. Pour the powder into a bowl on a scale. It should weigh 510 grams.

Pour the 175 grams of water into the saucepan. We figured out that using 35% water to the Jell-O base is the least amount of water required to melt the sugar and gelatin while not requiring excessive cooking, which can dull the flavor. So this is one place where weighing your water makes a difference.

Sprinkle the Jell-O over the surface of the water. Whisk the powder into the water to avoid any lumps. The granules will begin to dissolve.

510 g *Jello, three large boxes jello*   
175 g *Cold water*

### 3 Cook to 226 °F / 108 °C

Pay attention here. This process goes faster than you think! The first batch we cooked reached 234 °F / 112 °C much more quickly than we imagined. Oops! This hotter temperature will result in a stiffer, less fluffy marshmallow, like circus peanuts. If that's your style, then go ahead.

Once the mixture begins to grow hot and start to change, pop in that candy thermometer. Focus only on the thermometer. You might want to turn off the heat 1 or 2 degrees early since the heat will continue to rise for a moment.

During all this, stir a few times to make sure the powder doesn't stick and everything gets dissolved.

### 4 Whip the Hot Mixture

So far, we have made flavored syrup. Now we make the marshmallows.

Pour the hot mixture into the bowl of a stand mixer and start mixing on high speed.

Feel the bowl once it begins whipping. It should be hot to the touch in the beginning—almost too hot to touch—then slowly start to cool. When the bowl is starting to cool down to warm to the touch, you are probably done. The color will change from bright to lighter, then lighter again. The mixture when it is ready should look light and fluffy. It should also be gooey and stretchy like bubble gum.

To sum up, you want a mixture that is warm to the touch, lighter in color and has a stretchy texture. This should take no more than 3 or 4 minutes of mixing.

Stop and get ready to pour immediately.

### 5 Cast the Marshmallows

When the mixture is ready, pour the bulk of the mix into the prepared tray. Smooth the surface with your spatula a bit.

Dust the top of the marshmallow surface with the powdered sugar and cornstarch mixture. Let the marshmallows sit for 2 hours in the tray, overnight for best results. These will grow easier to portion the longer they sit.

### 6 PORTIONING

The marshmallows need to rest for at least 2 hours before you portion them. (Trust us, though. You want to plan ahead and let them sit overnight.) The longer they sit, the easier they will be to portion.

Once the marshmallows have set, plop them out of the tray. If the marshmallows are sticking, cut away a thin sliver of the marshmallow from around all the edges. Then, turn the tray over and release the marshmallows onto a cutting board that has been dusted with the powdered sugar-cornstarch mixture.

Portion the marshmallows into any shape you want. You could use cookie cutters if you want. Dust them one more time with the powdered sugar-cornstarch mixture and prepare a plate of them.

Then, use them any way you would eat marshmallows. Eat them! Make fruity s'mores, dehydrate them, or serve them in your Michelin three-star establishment as entremets.

