

# Passion Fruit Marshmallows

By The Cooking of Joy

These marshmallows were all that I hoped they would be: soft and bouncy, tart and sweet. They taste like pure sunshine to me! If I had an experience with a Dementor, I'd eat one of these afterwards, and it would make me feel better than chocolate could. ^\_^ (Adapted from Gourmet's marshmallow recipe)

Makes about 96 1-inch marshmallows

- 1 cup confectioners' sugar
  - 3 1/2 packets (2 tablespoons plus 2 1/2 teaspoons) unflavored gelatin
  - 1/2 cup passion fruit puree, thawed but cold
  - 1/2 cup water
  - 2 cups granulated sugar
  - 1/2 cup light corn syrup
  - 1/4 teaspoon salt
  - 2 large egg whites, at room temperature
  - Yellow gel food coloring (optional)
1. Oil the bottom and sides of a 13x9x2 inch rectangular metal baking pan and dust bottom and sides with some confectioners' sugar.
  2. In bowl of a standing electric mixer sprinkle gelatin over 1/2 cup cold passion fruit puree and let stand to soften. If all the gelatin does not dissolve, gently combine with a spoon so that none of the gelatin powder is left dry.
  3. In a 3-quart heavy saucepan cook granulated sugar, corn syrup, 1/2 cup of cold water, and salt over low heat, stirring with a wooden spoon, until sugar is dissolved. Increase heat to moderate and boil mixture, without stirring, until a candy or digital thermometer registers 240°F, about 12 minutes. Remove pan from heat and pour sugar mixture over gelatin mixture, stirring until gelatin is dissolved.
  4. Beat mixture on high speed until white, thick, and nearly tripled in volume, about six minutes.
  5. In separate medium bowl with cleaned beaters beat egg whites until they just hold stiff peaks.
  6. Beat whites into sugar mixture until just combined. At this point, if you would like to color your marshmallows, you can add a few drops of yellow food coloring. This also helps let you know when the egg whites have been fully combined in the mixture.
  7. Pour mixture into baking pan. This is probably the trickiest part of the whole operation. Try to smooth out the marshmallow fluff as best you can. I take it back; this is the trickiest part. It's okay if you don't get it perfectly smooth because then it's super obvious that it's homemade!
  8. Sift 1/4 cup confectioners' sugar evenly over top. Chill marshmallow, uncovered, until firm, at least three hours, and up to one day.
  9. Run a thin knife around edges of pan and invert pan onto a large cutting board. Lifting up one corner of inverted pan, with fingers loosen marshmallow and ease onto cutting board. With a large knife cut marshmallow into roughly one-inch cubes.
  10. Sift remaining confectioners' sugar back into your now-empty baking pan, and working in batches, roll the marshmallows through it, on all six sides, before shaking off the excess and packing them away. Marshmallows keep in an airtight container at cool room temperature 1 week.

