

Tie Dye Fourth of July S'mores



FROM THE KITCHEN OF
DEBBIE MACOMBER

Kick your 4th of July celebration up a notch this year by making Red, White and Blue Marshmallows. These are light and fluffy, and so easy to make. The delicate vanilla flavor makes it delicious on its own, or even better when sandwiched between graham crackers and chocolate. Everyone will love these patriotic additions to your party!

Makes 20

Ingredients

3 packages unflavored gelatin

1 cup cold water, separated

1 $\frac{3}{4}$ cup sugar

1 cup corn syrup

$\frac{1}{4}$ teaspoon kosher salt

1 tablespoon vanilla

Blue and red gel food coloring

Powdered sugar, for dusting

Directions

Generously dust the bottom of an 8x8-inch glass baking pan with powdered sugar. Set aside.

Pour $\frac{1}{2}$ cup of the water in the bowl of a stand mixer fitted with the whisk attachment. Sprinkle the gelatin over the water. Let sit while you prepare the syrup.

In a saucepan over medium heat, melt the sugar with the corn syrup, remaining $\frac{1}{2}$ cup water, and salt. Once the sugar is melted, turn the heat up to high and boil until the syrup reaches 240°F on a candy thermometer. Remove from the heat.

Turn the mixer on low, then slowly pour the hot syrup into the bowl. Turn the speed up to high and whip for 10-12 minutes, until the mixture is very thick. Add the vanilla, then whip for one more minute. Working quickly so it doesn't set, scoop 1 cup marshmallow into a bowl. Mix in blue food coloring until desired color. Set aside. Remove 1 more cup of the marshmallow to another bowl and mix in the red food coloring until desired color.

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Directions Continued...

Drop dollops of each red, white, and blue marshmallow mixture into the prepared pan until all of the marshmallow is in the pan. Gently mix with an offset spatula or wooden skewer until swirled. Use an offset spatula to smooth the top, then generously dust with more powdered sugar. Let sit for 8 hours, or overnight, to set and dry out.

To cut, run a knife along the edges of the pan, then remove the whole marshmallow square to a cutting board. Cut into squares. Dust with more powdered sugar so they do not stick to each other.

Serve as is, or use them with graham crackers and chocolate squares to make s'mores.