

PEANUT BUTTER CHOCOLATE SWIRL MARSHMALLOWS

INGREDIENTS:

FOR MARSHMALLOWS:

28g (2 tablespoons) vegetable shortening or softened butter (for greasing the pan and utensils)

240 ml (1 cup) cold water, divided

21g (3 envelopes) unflavored powdered gelatin (Knox brand)

200g (1 cup) granulated sugar

160 ml (2/3 cup) light corn syrup

10 ml (2 teaspoon) LorAnn Peanut Butter Super-Strength

5 ml (1 teaspoon) LorAnn Organic Madagascar Vanilla Bean Paste

226 g (8 ounces) high-quality dark chocolate, melted



FOR DUSTING:

60 g (1/2 cup) powdered sugar

30 g (1/4 cup) cornstarch (optional)

DIRECTIONS:

1. Lightly grease a 9x13-inch square baking pan with butter or shortening and dust it with a mixture of powdered sugar and cornstarch to prevent sticking.
2. In the bowl of your stand mixer fitted with the whisk attachment, combine 1/2 cup cold water and gelatin powder. Let it sit for 5-10 minutes to bloom (gently mix it on low for a few moments to incorporate it.)
3. In a medium saucepan, combine the granulated sugar, corn syrup, salt, and 1/2 cup water. Cook over medium heat, stirring constantly, until the sugar has dissolved.
4. Increase the heat to medium-high and bring the mixture to a boil. Continue to cook without stirring until a candy thermometer reads 240- 245°F exactly.
5. Once the syrup reaches 240-245°F temperature, carefully pour it into the mixing bowl with the gelatin while the mixer is running at low speed. Be cautious, as the syrup will be extremely hot.
6. Increase the mixer speed to high and whip the mixture until it becomes thick, fluffy, and triples in volume, about 10 minutes. It will look thick and glossy
7. In a microwave-safe bowl, melt the chopped dark chocolate in 30-second intervals, stirring between each interval, until smooth and fully melted.

8. Pour the melted chocolate over the whipped marshmallow mixture into the mixing bowl. Use a spatula to fold and swirl the chocolate into the marshmallow mixture gently..
9. Quickly transfer the marshmallow mixture into the prepared baking pan, spreading it into an even layer with a greased spatula.
10. Let the marshmallows cool at room temperature for at least 4 hours, or until set and firm.
11. Once set, use a greased knife to cut the marshmallows into squares or desired shapes. Dust the cut edges with the powdered sugar and cornstarch mixture to prevent sticking.
12. Enjoy these homemade peanut butter chocolate swirl marshmallows on their own, in hot cocoa, or use them to create delicious s'mores.
13. Store the marshmallows in an airtight container at room temperature for up to one week. Enjoy the fluffy, flavorful goodness anytime!

