

Homemade Scotchmellows Recipe

INGREDIENTS

- Chocolate for Dipping

Caramel Layer

- 1/2 cup butter
- 1/2 lb light brown sugar
- 1/8 teaspoon salt
- 1/2 cup light corn syrup
- 5 oz sweetened condensed milk
- 1/2 tsp vanilla extract

Marshmallow Layer

- 1 cup of cold water, divided
- 21 grams (2 1/2 tablespoons) unflavored powdered gelatin (3 packs) • 340 grams (1 1/2 cups plus 1 1/2 tablespoons) granulated sugar • 160 grams (1/2 cup) light corn syrup
- 1/4 teaspoon kosher salt
- 1 teaspoon vanilla extract

INSTRUCTIONS

Caramel Layer

1. Line a 9x13 inch pan with parchment paper (leaving extra overhang for handles to remove) and coat with butter
2. In a heavy bottomed saucepan dissolve the brown sugar, salt, and butter over medium heat
3. Add the corn syrup and mix
4. Pour in the sweetened condensed milk and stir to combine 5. Bring the mixture to a low boil over medium heat until it hits 240 degrees on a candy thermometer
6. Take off the heat and let cool slightly and stir in the vanilla
7. Pour into prepared pan
8. Let start to cool at room temperature

Marshmallow Layer

1. Pour 1/2 cup of water into your mixing bowl and sprinkle the gelatin over the water. Leave to bloom for 5 minutes. If after 5 minutes you still see dry gelatin, drizzle on just enough additional water to moisten, then set aside for another two minutes.
2. Combine 1/2 cup water, granulated sugar, corn syrup, and salt in a 2-quart saucepan. Place over medium-high heat, cover, and cook until the mixture begins to simmer around the edges of the pot, about 4 minutes. (Yes, you'll have to peek occasionally under the lid.) Uncover and continue to cook, without stirring, until the mixture reaches 240 degrees F, approximately 8 more minutes. If you notice sugar crystals forming on the sides of the pot, use a wet pastry brush to wash down the crystals. When the syrup reaches 240 degrees F, immediately remove from the heat.
3. Using the whisk attachment, turn the mixer to low and SLOWLY and CAREFULLY pour the hot syrup down the side of the bowl into the gelatin mixture. Do not pour it directly onto the whisk. Once you have added all of the syrup, gradually increase the speed to high and continue whipping until the mixture increases several times in volume, thickens, and the bowl feels just warm to the touch, 13 to 14 minutes. Then, with the mixer still running, add the vanilla and continue beating for another 30 seconds to incorporate. Reduce the speed to stir and gradually lift the mixer head to dislodge most of the marshmallow from the whisk. Turn the mixer off.
4. Quickly transfer your new fluff to the prepared pan, using a spatula lubed with nonstick spray to spread it evenly. The marshmallow will set up quickly. Allow the marshmallow to sit uncovered for at least 3 hours.
5. Remove caramel and marshmallow layers from the pan using parchment overhang and place on a cutting board.
6. Using a sharp oiled knife, sliced into desired sizes.*
7. Melt chocolate and dip slices into chocolate. Place on parchment paper or silpat and allow to harden.

Notes:

*Chilling in the fridge for 30 minutes may help make cutting easier. Not too long.

Best kept at room temperature in an air tight container to avoid drying out marshmallows/hardening caramel.

Additionally, silicone or plastic food grade molds may be used to make shapes. Either coat molds with chocolate first and set in fridge to harden chocolate before carefully adding in caramel/marshmallow layers with piping bag and then cover the exposed surface with chocolate after hardening OR pipe layers first and remove and then dip with chocolate. Be sure to coat molds with butter or spray if the second option is used.

-Caramel recipe adapted from Ashlee Marie, AshleeMarie.com

-Marshmallow recipe adapted from Alton Brown, FoodNetwork.com