

Ginger Spice Infused MARSHMALLOWS

Baking with Harney & Sons Fine Teas

Ingredients:

1 C cold water, divided
Two ¼-oz. packages unflavored gelatin
2 C sugar
¾ C dark corn syrup
2 Harney Gingerbread Festival Tea sachets
¼ tsp salt
2 tsp pure vanilla extract

Directions:

1. Spray an 8x8-inch baking pan with cooking spray and dust with powdered sugar. Set aside.
2. Pour ½ cup cold water into the bowl of a kitchen stand mixer. Pour two gelatin packs on top, let sit for 10 minutes.
3. In a saucepan, bring sugar, dark corn syrup, salt and the remaining cold water to a boil over medium heat until sugar dissolves. Add two Gingerbread Festival sachets and allow to steep in the bubbling mixture. Using a candy thermometer, bring mixture up to 240° F.
4. Once the sugar reaches the desired temperature, remove the sachets with tongs, place the whisk attachment on the mixer and turn it on low while carefully and slowly pouring hot sugar mixture. Once the hot sugar mixture is added, gradually increase the speed to high for about 8 minutes until mixture is thick and fluffy. Be patient, it takes time!
5. Using a spatula, scrape marshmallow mixture into your 8x8 pan and allow it to sit at room temp for at least 4 hours. Once set, flip marshmallow brick upside down onto a cutting board sprinkled with powdered sugar and cut into desired shapes/sizes. Makes 25-30 marshmallows.