SOUTHERN
GRACES
AT HEWITT OAKS

Delish Marshmallows

Ingredients:

3 packs unflavored gelatin
1½ cup sugar
1 cup light corn syrup
¼ tsp. kosher salt
1 Tbsp. pure vanilla
1½ cup powdered sugar

Kitchen Supplies:

Candy Thermometer (We use a digital thermometer that is built into a rubber spatula and it is phenomenal!)
Stand Mixer (not required but very helpful)

Directions:

1. Combine in bowl of electric mixer with whisk attachment ½ cup cold water & 3 packs unflavored gelatin. Stir then let sit while making the syrup.
2. Line a glass baking dish or other non-metal pan with parchment paper then dust generously with powdered sugar. Set aside.
3. In a saucepan, combine ½ cup water, sugar, light corn syrup, & kosher salt and stir on medium heat until sugar dissolves. Raise the heat and cook until the boiling syrup reaches 240-degrees, then remove from heat.
4. Turn the mixer on low and pour the hot sugar syrup mixture in the gelatin. Turn mixer on high and whip until thick - for 15 minutes.
5. Add vanilla (you can also add peppermint for festively flavored marshmallows and/or food coloring) and mix thoroughly.
6. Pour the mixture into the pan, smooth & dust with more powdered sugar on the top. Leave uncovered for 8 hours, or overnight until cool and set. For ease in cutting, use a pizza cutter or use powdered sugar coated cookie cutters if you desire marshmallow shapes!

Graham Sugar Cookies

Ingredients:

3/4 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 cup graham cracker crumbs
½ teaspoon salt
½ teaspoon baking soda

Directions:

1. Beat butter at medium speed with an electric mixer until creamy. Gradually add the white & brown sugar.
2. Add the egg, beating until blended.
3. Combine the flour, graham cracker crumbs, salt, & soda together. Gradually add to butter mixture, beating at low speed just until blended.
4. Drop dough by tablespoonful onto lightly greased baking sheets. Bake at 350* for about 8 minutes.