**Homemade Marshmallow**  
Servings: 45 (1-inch cubed marshmallows)  
Dish: 13 x 9 x 2-inch rectangular baking pan

**Ingredients:**
- 180 g/ 1 ½ cups icing/confectioners’ sugar, plus an extra 30 g/ ¼ cup for dusting
- 60g/ ½ cup cornflour/cornstarch
- light vegetable oil, for greasing
- 240ml/ 1 cup ice-cold water
- 5 tablespoons powered gelatin
- 400g/ 2 cups granulated sugar
- 120ml/ ½ cup golden syrup/ light corn syrup
- ¼ teaspoon fine salt
- 1 teaspoon vanilla extract
- 13 x 9 x 2-inch rectangular baking pan

**Instructions:**

**Step 1.** In a large bowl, sift 180 g/ 1 ½ cups icing/confectioners’ sugar together with the 60g/ ½ cup cornflour/cornstarch and set aside.

**Step 2.** Oil the bottom and sides of the pan, wiping it down with paper towels to remove excess oil. Dust the bottom and sides of the baking pan liberally with the sifted icing/confectioners’ sugar and cornflour/cornstarch mixture.

**Step 3.** Pour half the water into a large bowl and sprinkled gelatin over the water. Leave to stand about 10 minutes.

**Step 4.** Warm the granulated sugar, golden syrup/light corn syrup, remaining water and salt in a large saucepan set over low heat, stirring continuously with a wooden spoon until the sugar has dissolved. Increase the heat to medium-high and let boil for 10 - 12 minutes, or until a jam/candy thermometer reaches 116 degrees Celsius / 240 degrees Fahrenheit. (This is known as the soft ball stage.) Remove from the heat and pour in the gelatin mixture. Stir with spoon until the gelatin has dissolved.

**Step 5.** Use a hand-held mixer to beat the mixture on a high setting for 10 minutes, until thick, shiny and tripled in size.

**Step 6.** Add the vanilla extract to the marshmallow mixture and mix until just combined, then pour into the greased and sugared pan, working as quickly as possible.

**Step 7.** Sift the remaining icing/confectioners’ sugar evenly over the top and let the marshmallows set at room temperature for at least 4 hours, and up to 1 day until firm.