



PREP: 15 min +
chilling
COOK: 5 min
SERVES: 12

Homemade Coconut Vanilla Marshmallows

As soon as you try one of these home made marshmallows you will completely forget every shop-bought one you've tried before! And don't be intimidated - these are a lot easier to make than you think.

Ingredients

2 cups (440g) caster sugar
200ml lukewarm water
6 tsp powdered gelatine
1/2 cup (125ml) cold water
1 tsp Queen Organic Vanilla Bean Paste
2 cups (180g) toasted dessicated coconut

Method

STEP 1

Grease and line a 3cm deep, 16.5x26.5cm (base) slab pan, allowing paper to hang over sides.

STEP 2

Combine the sugar and luke warm water into a saucepan and cook over medium heat, stirring constantly, until sugar dissolves. Brush sides of pan with a wet pastry brush to dissolve any sugar crystals. Bring to boil and boil gently, without stirring for 5 minutes until a candy thermometer reaches 110°C.

STEP 3

Sprinkle the gelatine over cold water and stir with a fork to combine. Spoon the gelatine mixture into hot sugar syrup and cook, whisking constantly until the gelatine has dissolved then bring to a gentle boil. Pour into mixer bowl and set aside for 60 minutes to cool to room temperature.

STEP 4

Why not take a photo and share your version with us.
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Method

Add the vanilla to the gelatine mixture. Assemble the mixer using whisk attachment. Place bowl onto mixer. Slowly turn mixer to AERATE/WHIP setting and whisk for 4½ – 5 minutes, or until the mixture is very thick and white.

STEP 5

Spoon into the prepared pan, smooth surface and set aside to cool. Once set (about 1 hour in fridge, 2 hours room temperature) turn out of the pan and use a wet knife to cut into 24 squares. Toss in coconut and set aside until surface feels dry. Serve.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.