

Making Homemade Marshmallows

written recipe, with quantities, on reverse



Prepare a pan by spreading toasted coconut on the bottom.



Boil sugar and water syrup to soft ball stage.



Beat hot sugar syrup into gelatin until mixture holds its shape.



Spread beaten mixture in prepared pan. Cover top with more toasted coconut.



Once set, cut strips of marshmallow and transfer to another pan with coconut in it.



Roll strips to coat on all sides, then cut in squares and roll the cut ends.



It will take a couple hours for your marshmallows to set. While it's setting, pick the containers you'll use.

I make these only at Christmas and have discovered that a tin of marshmallows is a novel gift. I have fun finding small tins at thrift stores to jazz up the presentation.

Homemade Marshmallows

This recipe was in my family long before I was. Apparently my grandmother made them in the days before she had electricity in her kitchen. I was always intrigued that she only had a hand beater and still got the job done. It seemed like a testament to the strength of pioneer women.

4 cups toasted coconut*
3/4 cup cold water
4 tsp unflavoured organic gelatin**
2 cups raw cane sugar
Dash of salt
1/2 cup hot water
2 tsp vanilla



1. If you don't have a candy thermometer, this short video shows how to test for the soft ball stage without one. <https://youtu.be/lchea5BHbgs>
2. Prepare a 9 x 13-inch pan or two 8 x 8 pans by spreading in enough toasted coconut to cover the bottom.
3. Pour cold water into a deep bowl suitable for beating, and sprinkle gelatin on top. Let stand so the gelatin will soften while you cook the sugar syrup.
4. Place sugar, salt, and hot water in a medium saucepan. Stir over medium heat until sugar is dissolved. Then take a pastry brush dipped in clean water and wash down the sides of the pan so there are no undissolved crystals lurking around.
5. Cook and stir until the syrup reaches the soft ball stage (113°C or 235°F). Immediately remove from heat to prevent overcooking, and pour hot syrup over soaked gelatin. Start beating on low to avoid splashing, then turn mixer to high. Add vanilla about half-way through the beating.
6. Beat until the mixture is cool and holds its shape. Pour on top of coconut in prepared pan, spreading evenly. Cover top with a thin layer of coconut. Set aside for a couple hours until set. No need to refrigerate – there is nothing perishable here!
7. When marshmallow is set, cut a 1-inch strip and roll in more coconut. I find it easiest to do this in another baking pan with some coconut sprinkled in. Then cut the strip into bite-sized pieces and roll the cut edges. This is the least painless way to get the coconut on all sides, I've found.

** I use medium unsweetened coconut. Spread in a large pan and bake at 300°F. Stir every 10 min for 20 – 30 min until it is as light or dark as you want it to be.*

*** If using a conventional gelatin product, use two packets or 2 tbsp.*