

COOKING UP THE MAGIC

CHURRO MARSHMALLOW WANDS

INGREDIENTS

(Makes 8)

MICKEY-SHAPED MARSHMALLOWS:

3/4 ounce unflavored gelatin

1 cup water, divided

2 cups sugar

1/3 cup light corn syrup

Pinch salt

1/2 cup cornstarch

1/2 cup powdered sugar

CHURRO MARSHMALLOW WANDS:

8 large lollipop sticks

8 Mickey shaped marshmallows

1 1/2 teaspoons cinnamon

3/4 cup granulated sugar

1/3 cup graham cracker crumbs

1 pound white melting chocolate



DIRECTIONS

FOR MICKEY-SHAPED MARSHMALLOWS:

1. Spray a 9x13 inch pan with non-stick spray
2. Mix gelatin with 1/2 cup of water in the bowl of an electric mixer fitted with a whisk attachment. Set aside.
3. In a medium saucepan, stir remaining 1/2 cup of water, sugar, and corn syrup.
4. Cook over medium heat for 12-15 minutes, until mixture reaches 240°F. Remove from heat and allow mixture to rest for 1 minute, until it reaches 230°F.
5. Pour sugar mixture into gelatin and water.
6. Whip on medium speed 2 minutes, until mixture begins to thicken. Add salt. Continue to whip 8-10 minutes, until mixture doubles in size.
7. Spray a spatula with non-stick cooking spray. Pour marshmallow mixture into 9x13 inch pan. Smooth using spatula. Marshmallow mixture will be very sticky.
8. Let marshmallows to rest for 4 hours, until set.
9. In a small bowl, combine cornstarch and powdered sugar.
10. Once marshmallows are set, spread half of the cornstarch mixture on a large cutting board. Carefully flip marshmallows onto cutting board and cut into 8 mickey-shaped marshmallows, using a 2 1/2 inch cookie cutter. Dip marshmallows in remaining cornstarch mixture and store in an airtight container.

FOR CHURRO MARSHMALLOW WANDS:

1. Dip one end of each lollipop stick in 1 inch of water. Skewer Mickey shaped marshmallows onto each stick, starting at the wet end of the stick.
2. Mix cinnamon, sugar, and graham cracker crumbs in shallow bowl or pie plate. Set aside.
3. Melt white melting chocolate according to package instructions. Keep warm.
4. Dip Mickey shaped marshmallows into melted white chocolate, gently tapping to remove excess white chocolate. Sprinkle cinnamon, sugar, and graham cracker mixture over all sides of the marshmallows; place on clean parchment paper. Repeat for all wands.
5. Cool at room temperature for 15 minutes, until white chocolate is set.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.