

## **Sea Salt Caramel Swirl Marshmallows**

Makes: About 2 dozen 1 ½-inch mallows

### **THE SWIRL**

1/3 cup sugar  
2 tablespoons water  
1 teaspoon light corn syrup  
3 tablespoons cream  
1/8 teaspoon sea salt

### **THE MALLOWING**

1 batch Classic Vanilla marshmallow batter\*  
1/2 cup Classic Coating, plus more for dusting

*\*Increase the salt to 1/4 teaspoon in the syrup.*

Lightly coat an 8-by-8-inch baking pan with cooking spray and wipe away any excess.

**STIR TOGETHER** the sugar, water, and corn syrup in a small saucepan over high heat. Stir until the sugar is dissolved and the syrup comes to a bubble. From this point on, don't stir the syrup; just occasionally swirl the pan gently. When the caramel reaches a light amber color, remove the pan from the heat and quickly whisk in the cream. The caramel will bubble violently, so be careful. Whisk in the salt. Transfer the caramel to a medium bowl.

**WHIP UP A BATCH** of Classic Vanilla batter. Working quickly, scoop about a quarter of the finished batter into the bowl with the caramel. Whisk the mixture together until well blended. Scrape the caramel marshmallow back into the bowl with the vanilla batter and, using a large spatula and a figure-eight motion, fold and swirl the two together. Pour the marshmallow into the prepared pan, using an offset spatula to smooth it into the corners and flatten the top. Sift coating evenly and generously over the top. Let it set for 8 hours in a cool, dry place.

Use a knife to loosen the marshmallow from the edges of the pan. Invert the slab onto a coating-dusted work surface and dust it with more coating. Cut it into pieces and dip the sticky edges in more coating, patting off the excess. After a day or two of storage, these mallows may need to be redusted with coating.

Notes: *If you're crunched for time or if caramel-making terrifies you, a half cup of a high-quality store-bought caramel sauce (seasoned with an extra hit of salt) makes for a decent stand-in.*

*Recipes taken from "Marshmallow Madness!" by Shauna Sever, Copyright (c) 2012 by Shauna Sever.*