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# Marshmallow Madness!: Dozens Of Puffalicious Recipes



## Synopsis

If you've never tasted a fresh, homemade marshmallow, are you in for a treat! Marshmallow Madness! shows how to whip up dozens of fluffy, puffy flavors--from Strawberry and Vanilla to Buttered Rum, Root Beer Float, Maple Bacon, and more. Author Shauna Sever also includes easy recipes for homemade graham crackers, drinks for mallow dunking, and a host of irresistible desserts, including Lemon Dream Whoopie Pies, Blonde Rocky Road, and S'mores Cupcakes.

## Book Information

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## Customer Reviews

If you've ever had a fresh, made from scratch marshmallow, you know the flavor and texture is so different from the store-bought bags that it's like a different food entirely. The fresh one, that's what a marshmallow should be. Shauna Sever starts her book with an introduction to the key ingredients, sugar, gelatin, water, salt, vanilla extract, coating and corn syrup. The corn syrup is used for consistent results in small amounts, substitutes can be tried and she suggests a few. I used an organic non-HFCS type that has worked well for me in the past, golden syrup would probably work as well. The coatings are the powders you cover the finished marshmallows in to keep them from sticking. Then the tools, including tips on how to calibrate your candy thermometer and why you need a stand mixer. She also explains how the recipes are broken down, starting with the "bloom" which is the process of blooming the gelatin, the syrup, which is what the candy is made from, and the mallowing, which is where you start mixing your bloom and syrup into a gorgeous mass of marshmallows, and the ingredients you might mix in at this point. Then you get to the good stuff. The recipes. Almost all the recipes have variations listed as well. She starts with nice, basic marshmallows. Vanilla, chocolate and filled marshmallows. She also includes a vegan recipe and

one that uses egg white meringue. The meringue is my favorite for it's light, fluffy incredible texture. Also a recipe for the best marshmallow creme ever. It's the recipe I'll use most since it's very simple to make, and tastes amazing. She suggests it for frostings and fillings. I recommend it with peanut butter on crackers. She also has 2 recipes for graham crackers, one of them is gluten free and vegan.

I don't purchase as many cookbooks as I would like because I usually feel that they aren't worth the 3-4 decent recipes I get out of them, but I am glad I made this purchase. Sometimes it's nice to have the book in hand rather than searching the net for good recipes and let's face it, this book is just cute. Last night I made Passionfruit marshmallows. This particular recipe variation isn't actually in the book, but I based it on the Strawberry recipe and got great results. I'll admit, I was a bit wary of how they were going to turn out based on two factors. One, I have never made marshmallows with dividing the corn syrup like this book calls for. Then I wasn't sure if the amount of Passionfruit puree was going to be too acidic or watery. My fears were cast aside when this morning I turned out a nice pan of amazing treats! The tartness of the Passionfruit(Bioron brand)is amazing with the sweetness of the marshmallow.The texture of this marshmallow recipe is just perfect. One thing that my husband pointed out in reading the recipe to me as I was keeping watch on the bubbling syrup was a slightly confusing reference regarding the bloom and gelatin. The recipes are broken down into Bloom, Syrup and Mallowing.I added the gelatin to the fruit puree which is now called the Bloom, but when the directions call for melting the gelatin in the microwave for 30 seconds to soften, my husband stopped and asked if I had already added the gelatin to something. He pointed out that it should have been referred to as the Bloom. I could see how this could confuse someone. Once the gelatin has been added to a liquid, the remainder of the recipe it should be referred to as the Bloom. I had to laugh at the two 1 star reviews. Come on people!

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