



## How to Make the Homemade Marshmallow Heart Peeps

By [Deluxe-Sweets-and-Candy-Gifts.com](http://Deluxe-Sweets-and-Candy-Gifts.com)



### Ingredients

- Powdered sugar
- 2/3 Cup Cold Water (separate 1/3 into one bowl and the other 1/3 into another)
- 2 Envelopes Unflavored Gelatin
- 1 1/3 Cups Granulated Sugar
- 1/2 Cup Light Corn Syrup
- 1/2 Teaspoon Salt
- 1 Teaspoon Vanilla Extract or One Drop of Cinnamon Candy Flavoring
- Cooking Oil

### Decorating Ingredients

- Colored Fine Granulated Sugar (Pink or Red for Valentine's Day)

### Supplies

- Valentine's Heart Cookie Cutters
- Large Mixing Bowl
- Medium Sauce Pot and Lid
- Electric Mixer
- Cooking Oil
- Candy Thermometer
- Medium Cookie Sheet (preferably 13x9x2)

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## Directions

1. Cover bottom and sides of cookie sheet with plastic wrap. Lightly cover plastic wrap with oil then heavily sprinkle the powdered sugar on top.
2. Completely cover bottom and sides of pan.
3. In the mixing bowl add 1/3 cup cold water then sprinkle the gelatin over the water.
4. In sauce pot add the remaining 1/3 cup water, granulated sugar, corn syrup, and salt. Stir. Cover pot. Heat over moderately low heat until sugar is dissolved and the syrup is lightly bubbling.
5. Attach candy thermometer to side of pot so the end is in syrup but not touching bottom of pot. Increase heat to high. Do NOT stir and keep boiling until syrup reaches 240 degrees. Remove from heat.
6. Attach whisk attachment to electric mixer. Slowly add syrup to the gelatin in the mixing bowl constantly mixing at medium speed. Once all the syrup is added increase speed to high. Whip on high for about 10 minutes, until it is very white and marshmallow cream consistency. Firm peaks will form.
7. Add vanilla toward the end of the 10 minutes.
8. Pour marshmallow into prepared pan, smooth out the top and sprinkle lots of colored sugar on top. Let pan set uncovered to dry. Be patient; depending on humidity this could take 6 to 8 hours. The longer it dries the easier it will be to cut out the Marshmallow Peeps.
9. Turn marshmallow out onto clean cutting surface. Remove plastic wrap. Sprinkle lots of colored sugar over the top of the marshmallow.
10. Coat cookie cutters with a little oil then make your cut outs. Toss the cut outs in colored sugar to get all sides evenly coated. Add eyes using tube of chocolate icing if using Cupid Cookie Cutters.
11. Store Marshmallow Peeps in an airtight container for up to 2 weeks.