Chocolate Marshmallows

Makes 24-36
Hands-on Time 40 minutes
Setting Time 4-6 hours

Ingredients
- 50g icing sugar
- 50g cocoa powder
- Unsalted butter (for greasing)
- 210ml boiled water
- 8 tsp powdered gelatine (2 Dr. Oetker sachets)
- 275g golden syrup
- 360g caster sugar
- 1¾ tsp vanilla extract
- 75g dark chocolate (minimum 70%)
- ¼ tsp fine salt

Equipment
- 2 small mixing bowls
- Fork
- Deep-sided 25cm x 20cm brownie pan or 20cm square cake tin
- Spatula
- Freestanding mixer with whisk attachment or electric hand whisk with a large bowl
- Saucepan
- Jam thermometer
- Microwaveable bowl
- Microwave
- Sieve
- Baking parchment
- Round-edge knife
- Sharp knife
- Cloth

Method

1. Prepare the tin
- Mix the icing sugar and cocoa powder in a small bowl. Grease the tin with butter and dust with the cocoa mixture, tapping out any excess back into the bowl.

2. Make the marshmallow mixture
- Dissolve the gelatine in 100ml of boiled water in a small bowl.
- In a freestanding mixer or large bowl, whisk 125g golden syrup and the gelatine mixture on medium speed until it forms a gel paste.
- In a saucepan, combine the caster sugar, remaining 150g golden syrup, and 110ml water. Heat until it reaches 115°C (240°F) on a jam thermometer.
- Slowly pour the hot syrup into the gel paste while whisking. Whisk on medium speed for 10 minutes, then on high for 5 minutes until voluminous.
- Stir in the vanilla extract.

3. Add the chocolate swirl
- Melt the dark chocolate in the microwave in 30-second bursts. Stir in the salt.
- Fold the melted chocolate lazily into the marshmallow mixture to create a marbled effect.
- Pour the mixture into the prepared tin and smooth the top. Dust with cocoa sugar powder.

4. Set and cut the marshmallow
- Let the marshmallow set for 4–6 hours.
- Run a round-edge knife around the edges to loosen, then turn out onto parchment.
- Cut into cubes using a sharp knife, wiping the blade with a wet cloth between cuts.
- Coat the sides of each cube with the remaining cocoa sugar mixture.

Storage Tip
- Store the marshmallow cubes in an airtight container, layered with baking parchment to prevent sticking.

Enjoy!