

Marshmallows Recipe

Ingredients:

2 tablespoons gelatin
2½ cups water
1 cup sugar
¾ cup coconut shreds (white part of coconut flesh)
1-2 drops red food coloring
1 teaspoon lemon juice

Method:

Mix gelatin with ½ cup of water. Cook sugar in 2 cups of water until it dissolves. Pour in the gelatin solution and cook over medium heat for about 20 minutes. Set aside to let cool. Add lemon juice and mix into syrup. Divide the syrup into 2 portions and add red food coloring to one of them. Whisk the 2 portions of syrup separately until thickened. Pour into cake mould and refrigerate until set. Cut into dices and coat with coconut shreds. Serve.

Note:

Marshmallows cannot be cooked over high heat. Otherwise its water content would be evaporated and affect the texture of the marshmallows. Dip the knife into water before cutting every slice of marshmallows so as to make the cutting edge prettier.

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