



ORPHAN GIRL MARSHMALLOWS

Enjoying a nice warm drink during December is just a must. Top your holiday mochas, chai lattes, and hot cocoas off with something new this year – the Orphan Girl Marshmallow. This marshmallow is the perfect ratio of our Orphan Girl Bourbon Cream Liqueur with the sweet, fluffy texture of a homemade treat.

Here's what you'll need:

Marshmallow Coating:

1/2 C. Sifted Powdered Sugar

1/3 C. Sifted Cornstarch

Gelatin Bloom:

3 Packets Gelatin

1/2 C. Water

Marshmallow Base:

3/4 C. Light Corn Syrup

1 1/2 C. Sugar

2 Tb. Water

1/3 C. Orphan Girl Bourbon Cream Liqueur

1 Tb. Vanilla

pinch of Salt

Optional

Crushed Candy Cane

Shredded Coconut

Chocolate Chips

In a bowl, sift Marshmallow coating of cornstarch and powdered sugar together. Sift half of the mixture evenly onto a 9 X 9 pan, save the remaining coat for later. Set aside. In a kitchen aid, whisk water with gelatin for your marshmallow bloom. Set aside.

In a large saucepan, add corn syrup, sugar, vanilla, Orphan Girl, and water. Boil on Medium-High until the mixture thickens or temperature reaches 240 degrees on a candy thermometer. Stir the mixture and remove from the heat. Allow the Marshmallow Base to cool on the stove for 10 minutes or until it reaches 210 degrees. Pour the syrup into the Gelatin Bloom in your kitchen aid. Be cautious the mixture will be extremely hot. Whisk on low, slowly move up to high and allow the mixture to double in size and fluff up.

Using a PAM sprayed spatula or plastic spoon, pour your syrup into your coated 9 x 9 pan and sift the top with the remaining Marshmallow Coating. If you wish to use some of our optional coverings, such as coconut or crushed candy cane, place those on top of your marshmallow before sifting the remaining Marshmallow Coating on top. Cover your entire pan with plastic wrap and place in the refrigerator for at least 3 hours.

Serve on top of your hot cocoa, in your holiday gift baskets, or make some gooey Orphan Girl Rice Krispy Treats
Mmmmm... the possibilities are endless!

Recipe by Julia Bryant-Barrantes.

Share your recipes with us on social media with our hashtag #HeadframeSpirits or send to marketing@headframespirits.com!

