

Toasted Corn Husk Marshmallow Cream

Adapted from King Arthur Marshmallow Spread Recipe

Yield: 3 cups

$\frac{1}{3}$ cup water

$\frac{3}{4}$ cup sugar

$\frac{3}{4}$ cup honey

3 large egg whites

$\frac{1}{2}$ tsp cream of tartar

$\frac{1}{4}$ tsp salt

1 tsp vanilla extract

8 oz dried corn husks

Preheat oven to 350 degrees

Arrange corn husks in a single layer on baking sheets

Toast corn husks in the oven until nut-brown in color and crumbly

Remove husks from oven and allow to cool.

Transfer husks to a zipper storage bag, seal and crush with your hands to break into smaller pieces

Pour contents of bag into blender, blend on high speed until husks are ground into a fine powder

Set aside

In a medium sized sauce pan, combine water, sugar and honey. Stir gently to combine. Turn on medium-high heat and allow sugar syrup to cook undisturbed until it reaches 240 degrees fahrenheit on an instant-read or candy thermometer.

Bring eggs whites to room temperature in the bowl of a stand mixer fitted with whip attachment. Add cream of tartar and salt. When the sugar syrup reaches approximately 236 degrees, begin whipping the eggs whites until they reach a soft peak. Modulate the speed of the mixer so that the sugar syrup reaches 240 degrees at the same time that the eggs reach soft peak. Reduce mixer speed to medium, and carefully pour sugar syrup in a thin steady stream into the egg whites, as the mix. The whites will deflate slightly at first, but will fluff up as the sugar syrup cools.

Increase mixer speed to high and continue to whip the spread for 7-8 minutes or until very thick and glossy. Add the vanilla extract.

When spread is fully whipped, remove from stand mixer, sprinkle approximately $\frac{3}{4}$ cup pulverized corn husk on top and gently fold into marshmallow using a rubber spatula.

Transfer marshmallow to airtight storage container. Store for up to 2 weeks at room temperature. The marshmallow will appear granulated after a time but can be revived by simply whipping with a spoon.