



Blooming Marshmallows

INGREDIENTS/SUPPLIES: (makes about 10 blooms)

1 bag of regular sized marshmallows
1/4 stick butter
1 cup powdered sugar
1 cup cornstarch
1/2 bag of white Wilton's candy melts
Jimmies or candies to fill the center of the flower
Hot (HOT!) chocolate
A flower shaped cookie cutter
Mini paper nut cups

DIRECTIONS:

Liberally butter the bottom and sides of a sheet cake pan

In a small bowl, mix together the powdered sugar and cornstarch.

Place about 1/2 of this mixture into a sugar shaker or sifter and coat entire pan with mixture.

Liberally butter the inside of a large mixing bowl

Place marshmallows in bowl and melt in microwave for 30 seconds, stir and melt again for 30 seconds- until completely smooth.

Pour marshmallow mixture down the center of the pan and sprinkle top with sugar/starch mixture.

Coat your hands liberally in the powdered sugar/corn starch mixture and gently press the melted marshmallows flat across the pan. If you hit a sticky spot, sprinkle it with the sugar/starch.

Try to get the marshmallow layer as even as possible across the pan. You will have a few holes and maybe not get it all to the edge, but remember that you will be cutting flowers out of this- so you can work around bad spots.

Allow this to harden for 30 minutes.

Coat cookie cutter in sugar/starch mixture and carefully cut out a flower. Coat cut edges in powder and set aside while the rest are cut.

Have some sprinkles or Sixlets candy ready to place into the center of the flowers- but don't place them yet.

Melt Candy Melts in the microwave in 30 second increments, stirring in between until melted and smooth.

Spoon melts into paper cup and spread up sides. Tip cup to drain out excess.

Brush excess powder off a flower, add sprinkles/candy to center and pull all petals up to the center, leaving the bottom center open.

Place bottom center of flower into candy-coated cup (before it hardens). Allow this to harden with the flower inside.

Once this has hardened completely, use a scissors to clip the top edge of the cup, and peel the paper away. Make a cup of HOT hot chocolate. I found that using milk rather than water resulted in the best "openings" of the flowers.

Use tongs to carefully set the unopened flower into the cocoa and let it bloom!