
PARK HYATT BEAVER CREEK

RESORT AND SPA

Re-create the magic of Park Hyatt Beaver Creek's s'moregasbord with these s'moregasbord kits. These easy to assemble kits also make great gifts for the holidays.

S'moregasbord Kit:

- Selection of homemade marshmallows (see directions below)
- 4 Squares of graham cracker (two whole crackers, halved)
- 3 squares of dark chocolate
- 3 squares of milk chocolate

Using a clear gift bag, the s'mores: graham crackers first, then the chocolate. Finish by including the homemade marshmallows, cut into squares. Finish with a festive ribbon and distribute to friends and family.

Homemade Marshmallows:

Makes about 24 2-inch squares

Ingredients

Non-Stick vegetable spray
1 cup cold water divided
3 ¼ ounce envelopes un-flavored gelatin
2 cups sugar
2/3 cup light corn syrup
¼ teaspoon salt
2 teaspoons vanilla extract
½ cup potato starch*
½ cup powdered sugar

Instructions

Line 13x9x2 inch metal baking pan with foil. Coat foil lightly with non-stick spray.

Pour ½ cup cold water into bowl of heavy duty mixer fitted with whisk attachment. Sprinkle gelatin over water. Let stand until gelatin softens and absorbs water, at least 15 minutes.

Combine 2 cups sugar, corn syrup, and remaining ½ cup water in a heavy sauce pan. Stir over medium-low heat until the sugar dissolves, brushing down the sides with wet brush. Attach a candy thermometer to side of pan. Increase heat and bring to a boil. Boil without stirring, until syrup reaches 240 degrees F.

With mixer running at low speed, slowly pour hot syrup into gelatin mixture in thin stream down side of bowl. Gradually increase speed to high and beat until mixture is stiff (about 15 min.) Add vanilla and beat to blend, (about 30 sec more).

Scrape marshmallow mixture into prepared pan. Smooth the top with a wet spatula. Let stand at room temperature for about 4 hours to cool.

Stir potato starch and powdered sugar in small bowl to blend. Sift a good dusting onto a work surface; turn the marshmallow slab up side down onto the powdered surface. Remove the foil from the surface. With a dry, sharp knife cut the marshmallows into 2 inch squares. Place the cubes into the bowl of remaining sugar-starch dust and toss to coat. Marshmallows will keep in an air tight container for up to two weeks.

* Potato starch is a gluten free food thickener made from cooked, dried, ground potatoes. This gluten free product, also know as potato flour, can be found in most grocery stores.