

Classic Coating

Ingredients:

1 1/2 cups confectioners' sugar
1 cup cornstarch or potato starch

Directions:

Sift the ingredients together in a large bowl or combine them in a food processor. I tend to make several cups' worth at a time and store it in an airtight container; it keeps forever.

Notes: You can also use plain cornstarch or potato starch. Coatings are a great way to add flavor and texture and to personalize your mallows. When the basic coating is made, scoop out what you need for a recipe and add a myriad of flavors using a whisk (or food processor for ingredients that need to be finely ground).

Recipes taken from "Marshmallow Madness!" by Shauna Sever, Copyright (c) 2012 by Shauna Sever.