

Fluffernutter Marshmallows

Makes: 2 dozen 1 1/2-inch mallows

THE MALLOWING

1 batch Classic Vanilla batter

3 tablespoons creamy peanut butter*

1/2 cup Classic Coating, plus more for dusting

**For the best consistency, go with a commercial peanut butter, like Skippy. We're making marshmallow here, people. Not really the appropriate time for the natural stuff.*

Lightly coat an 8-by-8-inch baking pan with cooking spray.

WHIP UP A BATCH of Classic Vanilla batter. Place the peanut butter in a medium bowl. Working quickly, scoop about a quarter of the batter into a bowl with the peanut butter. Stir until well blended. Scrape this peanut butter marshmallow back into the bowl with the vanilla batter, and, using a large spatula and a figure-eight motion, fold and swirl the two batters together. Pour it into the prepared pan, using an offset spatula to smooth it into the corners. Sift coating evenly over top. Let set for 6 hours in a cool, dry place.

Use a knife to loosen the marshmallow from the edges of the pan. Invert the slab onto a coating-dusted work surface and dust it with more coating. Cut into pieces and dip the sticky edges in more coating, patting off the excess.

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