

EASTER EGG MARSHMALLOW FILLING

Soften 2 envelopes unflavored gelatin in 2 Tbsp. cold water. Add 1 C. boiling water to mixture and stir until dissolved. Pour into large mixing bowl and add 2 C. sugar, a pinch of salt and 1 1/2 tsp. vanilla. Beat until it thickens, usually about 10 minutes.

For eggs: Boil 6 eggs to hard stage as molds in flour. Drop marshmallow mixture into molds in the flour and let cool. Marshmallow filling as eggs may be dipped in chocolate.

For squares: Put marshmallow filling into a lightly oiled 9x13-inch pan. Cool well. Cut into squares and roll in a mixture of toasted coconut and crushed graham cracker crumbs.

Filling may be used between cookies or on top of cookies and dipped in melted chocolate.

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