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Interesting facts about marshmallows

Sponsored links: Marshmallow FactsMarshmallow is a sweet confectionery food item mostly made from sugar. Ancient Egyptians were the first to enjoy this delicious treat. August 30 is National Toasted Marshmallow Day. They were made by the mallow plant. They were introduced and popularized in the United States in the early 20th century. Ligonier, Noble County, Indiana is also known as the Marshmallow capital of the world. It is also home to the annual Marshmallow Festival. These confections come in many forms such as: â€ solid, semi-liquid, creme etc. In other words, all marshmallows are aerated candies. Fast facts: â€ They are usually made from sugar and corn starch. Sometimes wheat starch is also used. Previously, this sweet treat was only available to pharaohs in ancient Egypt.The first marshmallow extrusion machine was invented in 1948 by an American inventor Alex Doumak.It contains a small amount of copper, is very high in carbohydrates but does not contain fat. On average, Americans buy around 90 million pounds of marshmallows each year. More than 50% of all sold marshmallows are shaken over a fire each year. They usually come in white color, but other colors can be obtained through food coloring. They are usually sold between the months of October and December. They are great for shaking over a bonfire as they go crazy on the outside and gooey from the inside. The plant is found growing in damp and wet areas, including meadows and marshes. The sweet juice from the plant has been used for the treatment of colds and extracts from the roots to treat sore throat. CloseCite This pageYou can cut and paste the examples under MLA and APA quote:MLA Style CitationDeclan, Tobin. Fun Marshmallow facts for children . Easy Science for Kids, January 2021. Web. January 08, 2021 (January 08, 2021) < >. APA-style CitationTobin, Declan. (2021). Fun Marshmallow Facts for children. Light science for children. Taken from this page Shake marshmallows over the fire, what a traditional thing to do! Marshmallows are sweet confectionery foods made mainly of sugar. Homemade marshmallow is usually cut into square shaped parts, while commercially produced pieces are generally cylindrical in shape, although the shapes may vary. Marshmallows were originally made from the root or juice of the mallow plant, Althaea officinalis, a plant that is said to grow near salt marshes, hence the name of confectionery, and was also often used for medicinal purposes. Marshmallow is generally colored white, although other colors can be obtained through food coloring and pink is a popular colored variety. Marshmallows are usually made from sugar and corn starch, although wheat starch is sometimes used, as well as eggs or gelatin, which helps prevent the mixture from collapsing, and flavoring is also often included. Marshmallow confectionery, which made of mallow sap and honey, was invented in ancient Egypt, and was only available to pharaohs, and it was not until the 19th century that the French invented the fluffy style of confectionery that is now eaten. Marshmallows is a sweet snack food that is eaten as it is; used as an addition to hot chocolate; often used as an ingredient in other confectionery elements, such as rocky road or puffed rice slices or sweets; and is often coated with chocolate. Alex Doumak, an inventor from America, invented a marshmallow extrusion machine in 1948, which allowed mass production and simple process, and it created cylinder shaped confectionery because of the pipes through which it passed. Marshmallows are often slightly cooked over bonfires or other heat sources, which causes the inside to melt and become gooey. Marshmallows contain small amounts of copper, are very high in carbohydrates (sugar) and hardly contain fat. Bibliography: The History of Marshmallow, 2014, Boyer, History of the Marshmallow, 2014, Bonfire, Marshmallow, 2014, Wikipedia, Amazon: Tagged Confectionery, Culinary, Facts, Invention. Bookmark the permalink. The internet is full of amazing facts about everything from current events to story basket weaving and marshmallow fun facts. Because of this, as we research our daily content on food trucks, food trucks and street food, we stumble upon some knowledge articles that we just didn't know. We have decided when these fun facts emerge, that we would share them with our readers in our section titled Did You Know? For today's Knew You Know We'll look at Marshmallow's fun facts. Marshmallow Fun Facts: Ancient Egyptians were the first to enjoy a gooey treat now called marshmallow as early as 2000 f.Kr. The treat was considered very special, and it was reserved for gods and royalty. Marshmallow was made from the mallow plant (Athaea officinalis) which grows wild in ants. The term marshmallow was derived both from the original home of the plant and the plant name. Mallow is native to Asia and Europe and has been naturalized in the Americas. The Egyptians pushed the sap from the mallow plant and mixed it with nuts and honey. But no one knows what the candy looked like in those times. The French were introduced to marshmallow in the early to mid-19th century. Owners of small candy stores whipped sap from the mallow root to a fluffy candy mold. This time-consuming process was usually done by hand. Candy stores had a hard time keeping up with demand. Candy makers began looking for a new process to make marshmallows and found the starch mogul system in the late 19th century. It allowed candy makers to make marshmallow shapes made from modified corn starch. At the same time, candy makers mallow replaced the root with gelatin, and this created marshmallow stable shape. August 30 is Marshmallow Day. Marshmallows were introduced and popularized in the United States in the early 20th century, after the new manufacturing process was developed. In 1948, Alex Doumak revolutionized the process of producing marshmallows. He created and patented the extrusion process. This process involves taking the marshmallow ingredients and running it through tubes. Afterwards, the ingredients are cut into equal pieces and packed. In the 1950s, marshmallows became very popular in the United States and were used in a variety of food recipes. Americans buy 90 million pounds of marshmallows each year, about the same weight as 1,286 gray whales. Marshmallow capital of the world is in Ligonier, Noble County, Indiana. Ligonier is also home to the annual Marshmallow Festival. Every summer, more than 50% of all marshmallows are sold toasted over a fire. The biggest s'more ever made weighed 1,600lbs. and used 20,000 toasted marshmallows and 7,000 chocolate bars. The record was set on 23 June 2015. Marshmallow Fun Facts We Missed Let us know if we missed any marshmallow fun facts in the comments section below. We always love adding to these lists. If we can confirm that the facts are just that, a fact, we will give the reader credit in the article. Reference: Wikipedia: Fun Facts about Marshmallow. Marshmallow is a candy that is usually made from sugar or corn syrup, water, gelatin that has been softened in hot water, dextrose and flavoring, whipped to a spongy consistency. Marshmallows are used in several types of candies, on food, and on some drinks such as hot chocolate. History Marshmallow plant (Althaea officinalis) Marshmallow probably first came to be as a medicinal substance, since the mucilaginous extracts come from the root of the marshmallow plant, Althaea officinalis, which was used as a remedy for sore throat. Concoctions of other parts of the marshmallow plant had medical purposes as well. The root has been used since Egyptian antiquity in a honey-sweetened confection useful in the treatment of sore throat. The later French version of the recipe, called pâte de guimauve (or guimauve for short), included an egg-white meringue and was often flavored with rose water. The use of marshmallow to make sweets dates back to ancient Egypt, where the recipe required to extract sap from the plant and mix it with nuts and honey. Another pre-modern recipe uses the pith of the marshmallow plant, instead of sap. The stem was peeled back to reveal the soft and spongy pith, which was cooked in sugar syrup and dried to produce a soft, chewy confection. Development of modern marshmallows Confectionery in the early 19th century France pioneered the innovation of whipping up marshmallow sap and sweetening it, to make a confectioner similar to modern marshmallow. Confectionery was made locally, but by the owners of small sweet shops. They would extract the juice from the root of the mallow plant, and whip it themselves. The candy very popular, but the production was laborious. At the end of the 19th century, French producers thought of using egg whites or gelatin, combined with modified corn starch, to create the tenacious base. This avoided the labor-intensive extraction process, but it required industrial methods to properly combine gelatin and corn starch. Another milestone in the development of the modern marshmallow was the extrusion process by the Greek American pastry chef Alex Doumakes in 1954. Marshmallow mixture is pumped through extrusion heads with many gates aligned side by side that form long continuous ropes of marshmallow. This invention allowed marshmallows to be produced in a fully automatic way and gives us the familiar cylindrical shape of today's marshmallow. In today's modern marshmallow processing plant, the following process can be used to make marshmallows in large quantities. In large industrial boilers, water, sugar and corn syrup are heated to an exact temperature and boiled at an exact time. This mixture is then pumped to another kettle to cool. Rehydrated gelatin is added and mixed in when the mixture has cooled enough not to denature the gelatin. To give marshmallow its fluffiness, it is pumped through a blender while air is pumped into it. At this point, it still needs to be cooled further, so it will keep its shape when extruded, pumped through a heat exchanger before being pumped through the extrusion heads and on a wide conveyor belt. The conveyor belt is coated with corn starch and more corn starch is dusted on top of the marshmallow extrusion as it passes down the conveyor belt. A large knife width of the conveyor belt is located at the end of this conveyor table which will then chop the extruder in the size of the marshmallow desired. The pieces will then be stumbled into corn starch in a large drum for marshmallow to form its familiar skin and allow pieces that were not cut all the way to break apart. Marshmallows, like most sweets, are sweetened with sucrose. They are currently prepared by faring mixtures of sucrose and proteins to a final density of about 0.5 g / ml. The proteins, and gelatin or egg albumin, prevent the collapse of the air-filled cells. Toasted marshmallows A marshmallow that has been toasted over an open flame. A popular camping or backyard tradition in the UK, North America, New Zealand and Australia is roasting or shaking marshmallows over a bonfire or other open flame. A marshmallow is placed on the end of a stick or spear and is carefully held over the fire. This creates a caramelized outer skin with a liquid, molten layer underneath. Large flavors compounds and color polymers associated with sugar browning are created during the caramelization process. According to individual preferences, marshmallows are heated to different degrees – from gently toasted to a charred outer layer. Often the latter is achieved by Marshmallow. The toasted marshmallow can either be eaten whole or the outer layer can be removed and consumed separately and the rest of the marshmallow toasted again. S'mores are made by placing a toasted marshmallow on a slice of chocolate that is placed between two graham biscuits. These can then be squeezed together to make the chocolate start to melt. Photos for children Marshmallow rabbits in an Easter basket basket

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