

The Marshmallow Lady and the beer marshmallows



To recognise our fabulous August visitor numbers we asked some of our contacts to offer our readers something as an Edinburgh Reporter Reward.

Our unique users in August were over 100,000 which is an amazing number of people – and two and a half times the number of people reading our site in January 2013.

Today the Edinburgh Reporter Reward we have on offer 15% off all marshmallows ordered from The Marshmallow Lady

What you have to do is send us an email to theedinburghreporter@gmail.com with Edinburgh Reporter Rewards in the subject line giving us the answer The Marshmallow Lady to arrive by Sunday 15 September 2013 at 5:00pm. Good luck!

She will then hand bake gourmet marshmallows for you and you will pay only the discounted price. We will choose the winner from all correct entries and you will get a voucher to present to The Marshmallow Lady. Nicola Roberts who is behind the business is at Stockbridge Market each Sunday as well as working from her shop in Rodney Street.

Nicola says:-“I use Fair Trade sugar, Scottish butter & cream and Scottish berries in my Marshmallows. I also used recycled and recyclable packaging. The majority of the Marshmallows are not only delicious but **gluten-free, dairy free and low-fat!**”

A sample of the flavours available are described below, there are so many more in the shop, so click on the [online store](#) to see the full range. The marshmallows can be used as wedding

favours, or simply as a sweet treat to reward yourself.

Vanilla bean: Real vanilla bean and vanilla extract is used to infuse a seriously aromatic take on the old fashioned “pink and white”

Raspberry: We use the best berries in season to give an experience similar to that of a fresh home-made yoghurt smoothie only sweeter and with the mallow texture.

✘ **Key Lime Pie:** An interesting twist on this classic dessert. A crumbly biscuit base combined with a bitter-sweet lime mallow. Freshly squeezed Lime juice and topped with crystallised lime zest.

Millionaire Shortbread: An experience to be had. Subtle creamy notes give way to the sweet buttery texture of shortbread finished off with the rich chocolate and caramel of the real millionaire shorty.

Lemon Meringue: A light, refreshing citrus treat with a lovely zing to it. Made with Freshly squeezed lemons and zest.

Beer: Yes, you read that right. Beer Marshmallows are a revelation! Using the delicious ‘Innis & Gunn Rum Cask’ Beer these Marshmallows have to be tried to be fully appreciated.

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You can find out where The Marshmallow Lady is by having a look at her Facebook page [here](#). She will also tell you how many marshmallows she has baked and sold – 10,000 one weekend!