

Jello Divinity Candy: A Colorful and Fluffy Homemade Treat

This Jello Divinity Candy stands out for several reasons:



OVEN
250°F

TIME
15 min

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INGREDIENTS

- 2 cups granulated sugar
- 1/2 cup water
- 1/4 cup light corn syrup
- 2 large egg whites
- 1 package (3 oz) flavored Jello (any color)
- 1 teaspoon vanilla extract
- 1/2 cup chopped nuts (optional)

DIRECTIONS

1. In a saucepan, combine sugar, water, and corn syrup. Cook over medium heat, stirring until the sugar dissolves.
2. Bring the mixture to a boil without stirring. Use a candy thermometer to monitor the temperature until it reaches 250°F (hard ball stage).
3. While the syrup is cooking, beat the egg whites in a large bowl until stiff peaks form.
4. Once the syrup reaches the desired temperature, slowly pour it into the beaten egg whites while continuing to beat on high speed.
5. Add the : Jello and vanilla extract, mixing until well combined and fluffy.
6. If desired, fold in the chopped nuts for added texture.
7. Drop spoonfuls of the mixture onto wax paper and let them cool completely before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/jello-divinity-candy-a-colorful-and-fluffy-homemade-treat/>