

Classic Divinity Candy Recipe - Sweet, Airy, and Perfectly Nostalgic

Classic Divinity Candy ? A Whipped Cloud of Sweet Delight



OVEN
260°F

TIME
3 min

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INGREDIENTS

- 2 1/2 cups granulated sugar
- 1/2 cup light corn syrup
- 1/2 cup water
- 2 egg whites
- 1-2 tsp vanilla or almond extract (choose your flavor adventure)
- 1/2 cup chopped pecans

DIRECTIONS

- 1. Boil the : Syrup:** In a heavy saucepan, combine sugar, corn syrup, and water. Stir over medium-high heat until it begins to boil.
- 2. Heat to 260°F:** Attach a candy thermometer. Stop stirring and let it cook to 260°F (hard ball stage).
- 3. Beat : Egg Whites:** While the syrup cooks, beat egg whites in a clean bowl until stiff peaks form.
- 4. Combine with : Syrup:** Once syrup is ready, slowly pour it into the egg whites while mixing on high speed.
- 5. Keep : Mixing:** Continue beating for about 3 minutes, then scrape down the bowl and add vanilla or almond extract. Beat for another 6-10 minutes, until the mixture thickens, loses its gloss, and holds its shape.
- 6. Fold in : Pecans:** Gently stir in the chopped pecans.
- 7. Spoon and : Set:** Drop spoonfuls onto parchment-lined baking sheets. Let sit at room temperature for 1-2 hours until firm.

TIPS FOR SUCCESS

Humidity matters: Avoid making this on humid days-it affects the candy's ability to set properly.

Use a stand mixer if possible: It saves your arms and ensures consistent beating.

Work fast: Once the mixture is ready, it sets quickly.

Spoon it while it's still scoopable.

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

Original recipe: <https://chefmaniac.com/classic-divinity-candy-recipe-sweet-airy-and-perfectly-nostalgic/>