

## No-Fail Jell-O Divinity: Easy & Colorful Candy Recipe

melt-in-your-mouth, slightly chewy texture



**OVEN**  
**240°F**

**TIME**  
**3-5 min**

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### INGREDIENTS

2 cups granulated sugar  
¾ cup light corn syrup  
¾ cup water  
1/8 tsp salt  
2 large egg whites, at room temperature  
1 package (3 ounces) Jell-O gelatin mix, any flavor (e.g., strawberry, lime, lemon, grape)  
1 tsp vanilla extract (clear vanilla extract is best for vibrant colors)  
1 cup chopped pecans or walnuts (optional, but highly recommended for texture)

### DIRECTIONS

1. Let's make some "divine" candy!
2. Prepare : Your Station: Line two large baking sheets with parchment paper or wax paper. Set aside.
3. Combine : Sugar Syrup Ingredients: In a heavy-bottomed 3-4 quart saucepan, combine the granulated sugar, light corn syrup, water, and salt. Stir occasionally over medium heat until the sugar dissolves.
4. Whip : Egg Whites: Just before the sugar syrup reaches temperature (around 240°F), place the room temperature egg whites in the bowl of a stand mixer fitted with the whisk attachment. Beat on high speed until stiff peaks form (this usually takes 3-5 minutes).
5. Add : Jell-O to Egg Whites: With the mixer still running on high, slowly sprinkle in the Jell-O gelatin mix until well incorporated and the mixture is colored.
6. Cook : Sugar Syrup to Temperature: Continue cooking the sugar syrup without stirring until a candy thermometer reads 250°F (121°C), which is the hard-ball stage. This usually takes about 7-10 minutes once boiling. Do not stir once boiling!
7. Slowly : Add Hot Syrup to Egg Whites: Immediately remove the hot sugar syrup from the heat. With the mixer running on medium-low speed, carefully and slowly drizzle the hot syrup into the whipping egg white and Jell-O mixture. This step should take a good 1-2 minutes to ensure slow incorporation.
8. Whip : Until Thick and Glossy: Once all the syrup has been added, increase the mixer speed to medium-high. Continue beating for 5-8 minutes, or until the mixture

loses its glossy sheen, becomes very thick, and holds its shape when dropped from a spoon. It should be thick enough that when you stop the mixer and lift the whisk, the candy holds its peak.

9. **Fold in : Vanilla and Nuts:** Turn off the mixer. Stir in the vanilla extract and gently fold in the chopped pecans or walnuts (if using) with a spatula. Work quickly as the candy sets fast.
10. **Scoop the : Divinity:** Using two buttered teaspoons (buttering helps prevent sticking), quickly drop spoonfuls of the divinity mixture onto the prepared parchment-lined baking sheets. You can make them as small or as large as you like.
11. **Set:** Allow the candies to set at room temperature for at least 2-3 hours, or preferably overnight, until they are firm to the touch and dry on the outside.
12. **Store:** Once set, store the Jell-O Divinity in an airtight container at room temperature.

## SWAPS & NOTES

**Jell-O Flavor:** The beauty of this recipe is its versatility!  
Berry Blue, Cherry, Orange, Lime, Lemon - they all work wonderfully and create distinct colors.

Ensure you're using the gelatin mix , not instant pudding mix.

**Corn Syrup:** Light corn syrup is crucial for preventing crystallization and keeping the candy smooth and non-grainy.

## TIPS FOR SUCCESS

**Candy Thermometer is Essential:** Do not attempt this recipe without a reliable candy thermometer.

Reaching the precise temperature for the sugar syrup is critical for the divinity to set properly.

**Cleanliness for Egg Whites:** Any grease or yolk in your bowl or on your whisk will prevent the egg whites from whipping to stiff peaks.

**Don't Rush the Syrup Drizzle:** Slowly drizzling the hot sugar syrup into the egg whites is crucial.

