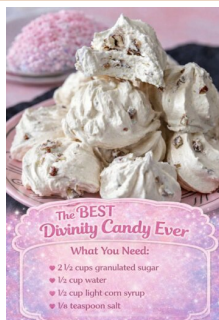


Old-Fashioned Divinity Recipe: How to Make Fluffy, Cloud-Like Candy Every Time

Introduction: A Taste of Southern Tradition



OVEN
260°F

TIME
30 min

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INGREDIENTS

2 Egg Whites: Must be at room temperature for maximum volume.

2 $\frac{1}{2}$ Cups Granulated Sugar: The base of our meringue-style candy.

$\frac{1}{2}$ Cup Water: To dissolve the sugar into a syrup.

$\frac{1}{2}$ Cup Light Corn Syrup: Essential for a smooth, non-gritty texture.

$\frac{1}{8}$ tsp Salt: To balance the intense sweetness.

1 $\frac{1}{2}$ tsp Vanilla Extract: For that classic floral aroma.

$\frac{1}{4}$ Cup Finely Chopped Pecans (Optional): For a traditional Southern crunch.

DIRECTIONS

- 1. Prep the Pan and Eggs:** Line a large baking sheet with parchment paper. Lightly butter two teaspoons; these will be your tools for scooping the candy. Ensure your egg whites have sat at room temperature for at least 30 minutes.
- 2. Cook the Syrup:** In a large, microwave-safe glass measuring cup (or a heavy-bottomed saucepan if you prefer the stovetop), combine the sugar, water, corn syrup, and salt. If using a microwave, heat for 4 minutes, stir, then continue in 2-minute bursts. Your goal is to reach 260°F (the hard-ball stage).
- 3. Whip the Whites:** While the syrup is heating and reaches about 250°F, start beating your egg whites in a stand mixer on medium-high speed. You want them to reach stiff peaks-this means when you lift the whisk, the peaks stand straight up without drooping.
- 4. The Slow Pour:** Once the syrup hits exactly 260°F, turn your mixer to high. Very slowly, pour the hot syrup into the egg whites in a thin, steady stream. Avoid hitting the whisk directly to prevent splashing.
- 5. Beat to Perfection:** This is the most critical step. Continue beating the mixture for 15-20 minutes. You are looking for the "sheen" to disappear. The mixture will go from glossy to matte and will hold its shape when a spoonful is dropped back into the bowl.
- 6. Fold and Shape:** Quickly fold in the vanilla and pecans. Using your buttered spoons, drop rounded mounds onto your prepared parchment paper. Work quickly, as the candy starts to set fast once it cools!
- 7. The Waiting Game:** Let the Divinity sit at room temperature to dry. This can take a few hours, but

overnight is best for a perfect, crisp exterior and melt-in-your-mouth interior.

SWAPS & NOTES

The Nut Swap: If you aren't a fan of pecans, chopped walnuts or even toasted almonds work beautifully.

The Extract Swap: For a holiday twist, try swapping half the vanilla for peppermint extract.

The Temperature Factor: I cannot stress this enough- check the weather.

Divinity is hygroscopic, meaning it absorbs moisture from the air.

TIPS FOR SUCCESS

Use a Candy Thermometer: Guesswork is the enemy of Divinity.

A digital or clip-on thermometer ensures you hit that 260°F mark exactly.

Don't Rush the Beat: If your candy is spreading or looks like a puddle, you likely didn't beat it long enough.

It needs to lose its shine to stay upright.

