

OldFashioned Divinity Candy

Jacob · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 50 mins

Description

Divinity candy is made with light corn syrup sugar and stiff egg whites for a soft nougatlike festive Southern treat

Ingredients

— - 2 cups white sugar - ½ cup light corn syrup - ½ cup hot water - ¼ teaspoon salt - 2 egg whites - 1 teaspoon vanilla extract - waxed paper

Instructions

1. Combine sugar
2. corn syrup
3. hot water
4. and salt in a heavy-bottomed 2-quart saucepan over medium-low heat. Cook and stir until sugar dissolves and mixture comes to a boil. Continue to cook
5. without stirring
6. until mixture reaches 250 degrees F (120 degrees C) on a candy thermometer
7. or until a small amount of syrup dropped into cold water forms a rigid ball. Frequently wipe crystals forming on the sides of the pan
8. using a pastry brush dipped in water. Remove from heat. Just as the syrup is reaching temperature
9. begin whipping egg whites: In a large glass or stainless steel mixing bowl
10. beat egg whites until stiff peaks form. Pour hot syrup in a thin stream over beaten egg whites
11. beating constantly with the electric mixer at medium speed. Increase speed to high
12. and continue beating for about 5 minutes. Add vanilla; continue beating until the mixture becomes stiff and begins to lose its gloss. If it is too stiff
13. add a few drops of hot water. Immediately drop by teaspoonfuls onto waxed paper. For a decorative flair
14. twirl the top with the spoon when dropping. Let stand until set and dry on the outside
15. at least 8 hours. Store in a single layer in an airtight container at room temperature.