

## Divinity

Oscar · 28/09/2024



### Prep Time

12 hrs

### Difficult

Medium

### Servings

12 hrs 50 mins

### Description

This divinity recipe uses five ingredients to make a creamy fluffy nougatlike sweet treat You can add chopped walnuts if you like Store the candy in an airtight container

### Ingredients

— - 2 ½ cups white sugar - ½ cup light corn syrup - ½ cup water - 2 egg whites - 1 teaspoon vanilla extract - ½ cup chopped walnuts (Optional)

### Instructions

1. Gather all your ingredients. ALLRECIPES / ANA CADENA Heat sugar
2. corn syrup
3. and water in a 2-quart saucepan over low heat; stir continuously until sugar is dissolved and mixture comes to a boil. Continue to cook
4. without stirring
5. until the mixture reaches 250 degrees F (120 degrees C) or until a small amount of syrup dropped into cold water forms a rigid ball. ALLRECIPES / ANA CADENA Beat egg whites in a 1 1/2-quart glass
6. metal
7. or ceramic bowl until stiff peaks form. ALLRECIPES / ANA CADENA Continue to beat while slowly pouring hot syrup in a thin stream into egg whites ALLRECIPES / ANA CADENA Add vanilla; beat until mixture holds its shape and begins to lose its gloss. Fold in walnuts. ALLRECIPES / ANA CADENA Drop from a greased spoon onto waxed paper. Let stand at room temperature
8. turning candy over once
9. until the outside of candy is firm
10. at least 12 hours. Store in an airtight container. ALLRECIPES / ANA CADENA