

Divinity Candy



FROM THE KITCHEN OF

DEBBIE MACOMBER

Taking a bite of creamy, sweet Divinity is like a bite of Heaven. Share this nostalgic treat with all of your loved ones this Christmas season! This recipe was inspired by my Christmas book, *Jingle All the Way!*

Makes 2 Dozen

Ingredients

2 cups sugar
½ cup light corn syrup
½ cup water
¼ teaspoon salt
2 egg whites
1 teaspoon vanilla
24 whole pecans

Directions

Line a baking sheet with waxed paper. Set aside.

In a medium saucepan over medium heat, bring sugar, corn syrup, water, and salt to a boil while stirring. Once it starts boiling, do not stir, but continue to cook until mixture reaches 250°F. To prevent crystallization, occasionally brush water on the inside of the saucepan with a pastry brush.

Meanwhile, in the bowl of an electric mixer, beat egg whites to stiff peaks.

When syrup reaches 250°F, with the electric mixer running, slowly pour syrup into the bowl in a thin, steady stream. Turn mixer up to high speed for 5 minutes. Mix in the vanilla, then continue to mix on high until it holds its shape and starts to lose some gloss, about 5-8 minutes.

Use two spoons to drop dollops onto waxed paper. Press a pecan in the center. Let sit until cooled and dry on the outside, about 2 hours. Store in an airtight container.