

Easy Homemade Divinity Candy

Ingredients:

2 1/2 cups sugar

1/2 cup water

1/2 cup light corn syrup

1/4 tsp. salt

2 egg whites

1 tsp. vanilla extract

1 cup chopped pecans, toasted

Garnish: toasted pecan halves

Directions:

1. Cook first 4 ingredients in a heavy 2-quart saucepan over low heat until sugar dissolves and a candy thermometer registers 248° (about 15 minutes). Remove syrup mixture from heat

2. Beat egg whites at high speed with an electric mixer until stiff peaks form. Pour half of hot syrup in a thin stream over egg whites, beating constantly at high speed, about 5 minutes.

3. Cook remaining half of syrup over medium heat, stirring occasionally, until a candy thermometer registers 272° (about 4 to 5 minutes). Slowly pour hot syrup and vanilla extract over egg white mixture, beating constantly at high speed until mixture holds its shape (about 6 to 8 minutes). Stir in 1 cup chopped pecans.

4. Drop mixture quickly by rounded teaspoonfuls onto lightly greased wax paper. Garnish, if desired. Cool.

Source : allrecipes.com