



From Charlotte's Kitchen

“Growing up in the South, we had 4 or 5 large pecan trees out in the yard. Each year in the fall we would harvest the pecan nuts by picking up off the ground-although I sometimes I think I ate more than I picked up. One thing that was the best about pecan season was that Mama would make Divinity. Of course the weather had to be just right, light to no humidity. Hum?! Yes, I said the South! Needless to say, I learned how to read a barometer quickly, because in order to make this delicious treat, the barometric pressure has to be 30 in/hg or higher. These make great hostess gifts-just in time for the Holidays!!

Divinity Candy

** You will need a candy thermometer*

Ingredients:

2 cups sugar
½ cup light corn syrup
½ cup water
2 egg whites
Pinch of salt
1 teaspoon vanilla extract
1 cup chopped pecans

Directions:

- In large saucepan over medium heat, combine sugar, corn syrup and water, bring to a boil.
- Continue to boil, undisturbed, until the mixture reaches the hard-ball stage, 265 degrees F on a candy thermometer. Remove from heat.
- In a standing electric mixer, whip the egg whites and salt until stiff peaks form.
- Working very slowly, add the sugar syrup in a thin, steady stream, and continue beating on high speed until the candy begins to lose its shine-this can take as long as 10 or 15 minutes, depending on your mixer.
NOTE: when adding hot sugar syrup to egg whites, make sure to stop occasionally to scrape down the mixing bowl if any syrup has collected on the sides.
- When the beaters are lifted out of the candy mixture, it should fall in a smooth thick ribbon that mounds on itself.
- Working quickly, fold in the vanilla and pecans and drop by tablespoonfuls onto waxed paper.
- Cool completely before serving. The candies will firm up as they cool.
- Store in an airtight container.

Have a very Merry Christmas and Happy New Year!