

## Divinity

*Recipe Courtesy of Kim Byer of The Paper Apron - [www.PaperApron.com](http://www.PaperApron.com)*

### INGREDIENTS

4 cups Granulated Sugar

1 cup Corn Syrup

3/4 cup Water

3 Egg Whites (at room temperature)

1 T good quality Vanilla

2 cups chopped Pecans

### PREPARATION & METHOD

Melt sugar, corn syrup and water together in a large, heavy-bottomed pan.

After the sugar melts, stop stirring, but continue to heat until a candy thermometer shows 260\* degrees.

While the sugar is heating, whip egg whites in a mixer until peaks are stiff.

When sugar reaches the hard ball stage, slowly pour into egg whites. Add vanilla. Whip/beat at high speed while pouring liquids.

In 10-15 minutes, the mixture will be sufficiently thickened. Stir in chopped pecans.

Drop by spoonfuls onto parchment/wax paper. Allow to cool completely.

*\* Note: You'll want to make divinity when the humidity is low. When forming your nougats, add drops of hot water to the mixture if it thickens.*