Divinity

Ingredients

- 2 eggs
- 3 tbsps light Karo syrup
- 1/2 cup water
- 2 cups sugar
- 1/2 cup pecans finely chopped

Summary

Yield: 48
Source: Granny's Recipe
Prep Time: 20 minutes
Category: Candy
Cuisine: American
Tags: Granny's Divinity

Instructions

Mix together light Karo syrup, water and sugar. Set stove top heat on low until the sugar is dissolved, then turn the heat up to about medium and let it bubble, not boil! You will scorch the sugar, just let it bubble.

Get your eggs and separate egg whites. Beat the egg whites for a while, you want them smooth and glossy that stand in big peaks. Or you can keep beating until the sugar mixture is ready. The sugar mixture needs to be stringy. When you pull your spoon out of the mix it needs to look like strands of hot glue. Or you can test it by getting a bowl of room temp water and dropping a very small amount of the sugar mixture in it. Gather the sugar mix in the water; while still in water see if it will form a small hard ball. If it does then it's ready. If the ball is soft or you can't form one then it's not ready. After the sugar mixture is done, poor it into the egg white.

You need to work fast doing this if you don't the sugar mix will harden up and you won't be able to mix it. It is best to use a hand held mixer. Mix until it starts to stiffen up just a little, fold in pecans and start dropping on wax paper. You have to work fast dropping the candy or else it will harden in

Divinity

bowl. Let them sit until they are hard enough to pick up and enjoy!

Notes

This recipe submitted by Liza Hutchins Kay.

Side note do not make these on a humid day...they will not harden up. They will stay a soft soupy mess. Liza