

Divinity

NEED SUNNY DRY WEATHER!

CANDY THERMOMETER

1 1/2 CUPS PACKED BROWN SUGAR

1/2 CUP WATER

1 TSP. WHITE VINEGAR

DASH OF SALT

1 EGG WHITE (ROOM TEMP)

Place sugar, water, and vinegar in a medium saucepan. Keep on low temperature- bring to a slow simmer. Bring to a boil once sugar has melted. Cover and boil for 2 minutes.

While boiling: Put one egg white in stand mixer's mixing bowl. Egg should be room temperature. Beat egg white with a dash of salt until stiff. Turn off mixer.

Back to Stovetop: Take cover off saucepan brush sides of saucepan with cold water using a *clean* spatula to prevent granules of sugar on sides of pot. Boil until it is 245 degrees or firm ball stage on thermometer. Pour into beating (mixer should be on) egg whites. Divinity will start to thicken. Add vanilla and chopped nuts. Once sticky and dry use a spoon and drop candy out on parchment paper and enjoy!

Store in airtight container.