

Here's what's cookin': DIVINITY

Recipe from: Susan Schoern Serves: \_\_\_\_\_

3 egg whites

- Beat in upright mixer  
to high peaks

3c. sugar

1/2 c. water

1/2 c. corn syrup

Cook to soft ball stage (235-240°)

pour 1/2 of this into egg whites  
& beat with mixer.

Rescode syrup to hard crack stage

(300-310°). Add to

egg whites & beat until

no longer glossy. Add

1/2 tsp vanilla while beating.



Dip by teaspoon fulls onto wax paper. You may have to test several before the candy holds its form. When the shine is gone and it holds its form - work fast and get as many done as you can before it starts to harden. Good luck

Store in fairly air tight container. If airtight it may get sticky.