

Make It Sweet.

9070 Research Blvd, Austin, Texas 78758
(512) 371-3401 local (866) 371-3401 toll free
www.MakeltSweet.com info@makeitsweet.com

No Worries Divinity

Traditional divinity is a very finicky candy to make. Make it on a hot day, and it won't work; make it on a humid day and it won't work; look at it wrong while you are making it and it won't work. I have steered clear of making divinity in class for that exact reason. That is until I discovered a recipe that had Jell-O added to it. The gelatin in the Jell-O is the stabilizer – making this a no worries divinity. Jell-O comes in so many flavors – I have made cranberry, cherry, apricot and orange and they look and taste great.

INGREDIENTS

600 g (3 Cups) Granulated Sugar
240 g (3/4 Cup) Light Corn Syrup
¾ C Water
¼ tsp Salt
2 Egg Whites
3 Tbsp Jell-O – any flavor full sugar
1 tsp Vanilla Extract
Optional – 1 Cup (6 oz) Chopped Dried Fruit or Nuts

TECHNIQUE

- Combine sugar, corn syrup, salt and water in a saucepan
- Heat mixture over medium high heat and bring to a boil
- Boil to 250°F
- When the mix gets to 220°F, start beating egg whites until stiff peaks. Add Jell-O and beat again until stiff peaks.
- With egg whites mixing at lowest speed, slowly (and carefully) pour hot syrup in to egg whites.
- Mix at medium high speed until mix holds its shape.
- Add dried fruit, nuts and vanilla and mix again until it holds a shape, it should not be very sticky to gentle touch. Let cool for 5 mins.
- Use lightly greased spoons to portion out the candy on to lightly greased parchment paper.
- Makes 36 Tbsp size candies.
- Let set for 4+ hours
- After set, store airtight for 1 month.

