

Betty's Traditional Southern Divinity



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In this video, Betty demonstrates how to make Traditional Southern Divinity. This is a great choice of candy for the holiday season.

Ingredients:

- ½ cup chopped pecans, toasted
- 24 pecan halves, toasted
- 1 ¼ cups white granulated sugar
- ¼ cup Karo light corn syrup
- 1/8 teaspoon salt
- ¼ cup water
- 1 egg white
- ½ teaspoon vanilla extract

In a small saucepan over low heat, cook 1 ¼ cups white granulated sugar, ¼ cup Karo light corn syrup, 1/8 teaspoon salt, and ¼ cup water, stirring constantly until sugar dissolves. Continue to cook over low heat, until syrup reaches 248 degrees (F) on a candy thermometer (firm ball stage). This will take about 15 minutes. Remove boiling syrup from heat. Beat 1 egg white with an electric mixer, until stiff peaks form. Slowly pour half of the hot syrup into beaten egg white, beating constantly with an electric mixer on high speed. Beat for about 5 minutes. Return the remaining half of the hot syrup to stove and cook over medium heat, stirring occasionally, until syrup reaches 272 degrees (F) on a candy thermometer (soft-crack stage). Add ½ teaspoon vanilla to egg white mixture. Slowly pour remaining hot syrup into egg white mixture, beating constantly until candy holds its shape. This will take about 5 minutes. Stir in ½ cup toasted chopped pecans. Quickly drop candy by teaspoons onto waxed paper. This recipe should make about 24 pieces. Place a toasted pecan half in the top of each piece of candy, pressing until it sticks. Cool Divinity for 20 minutes. Place on a nice serving plate, or store in a covered container. Delicious for the holidays! Love, Betty