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March's Tasty Recipe List

The theme for March is Maple Sugaring. The following recipe is provided to inspire you to make once you get back from your day trip of sugaring demonstrations. Visit www.take-it-outside.org for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

Divinity (This recipe is from Paula Deen, as I never been able to perfect this recipe and make it my own)

- 4 cups sugar
- 1 cup white corn syrup
- 3/4 cup cold water
- 3 egg whites
- 1 teaspoon pure vanilla
- 2 cups chopped pecans

In a heavy saucepan over medium heat, stir together the sugar, corn syrup, and water. Stir only until sugar has dissolved. Do not stir after this point. Cook syrup mixture until it reaches 250 degrees F on a candy thermometer, bringing it to a hard ball stage.

While the syrup is cooking, beat the egg whites until stiff peaks form. Once the sugar mixture reaches 250 degrees F, carefully pour a slow steady stream of syrup into the stiffly beaten egg whites, beating constantly at high speed. Add the vanilla and continue to beat until mixture holds its shape, approximately 5 minutes. Stir in pecans.

Using 2 spoons, drop the divinity onto waxed paper, using 1 spoon to push the candy off the other. This may take a little practice because the technique is to twirl the pushing spoon, making the candy look like the top of a soft serve ice cream. If the candy becomes too stiff, add a few drops of hot water. You will need to work fast when making this type of candy. After you spoon the cooked sugar and nuts onto the waxed paper, you're done. Cool the candies on racks completely.