



RECIPE
rhino

♥ *recipes worth sharing*

≡ *Grandma Lenon's* ≡

DIVINITY ♥

This old-fashioned divinity candy is light, fluffy, sweet, and filled with crunchy walnuts. This treasured family recipe was passed down to Grandma Lenon from her Aunt Erma Spillett and has remained a holiday favorite for generations. It's the kind of homemade candy that always disappears quickly from the dessert table. ♥



PREP TIME
20 min



COOK TIME
15–20 min



TEMPERATURE
Soft-Ball Stage
235°–240°F



YIELD
About 2
dozen pieces

≡ INGREDIENTS ≡

- 4 cups sugar
- 1 cup Karo syrup
- ½ cup hot water
- 4 egg whites
- 1 cup walnuts, chopped



RHINO TIP

If the divinity does not set properly, place the mixing bowl over a pan of warm water on low heat and continue beating gently. Humid or rainy weather can sometimes keep divinity from setting correctly.

≡ STEP-BY-STEP INSTRUCTIONS ≡



1 Prepare the parchment.
Prepare a large sheet of wax paper or parchment paper for dropping the divinity candy later. Have the walnuts measured and ready.



2 Combine the syrup ingredients.
In a large saucepan, combine the sugar, Karo syrup, and hot water. Stir until combined.



3 Cook to soft-ball stage.
Cook the syrup mixture over medium-high heat until it reaches **soft-ball stage** (235°–240°F). The syrup should begin to 'thread' when drizzled from a spoon.



4 Beat the egg whites.
While the syrup cooks, beat the egg whites in a large mixing bowl until stiff peaks form.



5 Pour in the hot syrup.
Slowly pour the hot syrup mixture into the beaten egg whites while mixing continuously.



6 Beat and add walnuts.
Continue beating until the mixture begins to lose its gloss and starts holding its shape. Fold in the chopped walnuts.



7 Drop and cool.
Drop spoonfuls of the divinity onto wax paper or parchment paper and allow them to cool completely until set.

≡ TIPS & VARIATIONS ≡

♥ Pecans can be substituted for walnuts if preferred.

♥ Work quickly once the mixture begins to thicken.

♥ Store in an airtight container with wax paper between layers.

♥ This candy is especially popular during the holidays and makes a great homemade gift.

♥ A stand mixer helps make beating easier as the mixture thickens.

≡ *Family favorites, one recipe at a time.* ≡

