

HOLIDAY DIVINITY FUDGE WITH WALNUTS

This delightful and festive divinity fudge, with its snowy-white color and crunchy walnuts, is a perfect treat to share during the holidays. It captures the sweet spirit and rich tradition of festive gatherings, reminiscent of snowy landscapes during the holiday season.

Ingredients

- 4 cups granulated sugar
- 1 cup light corn syrup
- ¾ cup water
- 3 large egg whites, room temperature
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- 1½ cups chopped walnuts
- Food coloring (optional)

Directions

1. Line a baking sheet with parchment paper or a silicone baking mat. Set aside.
2. In a large heavy saucepan, combine the sugar, corn syrup, and water. Cook over medium heat, stirring constantly, until the sugar dissolves. Attach a candy thermometer to the side of the saucepan. Continue cooking without stirring until the temperature reaches 260°F (hard-ball stage).
3. While the sugar mixture is cooking, beat the egg whites and salt in a large bowl with an electric mixer on high speed until stiff peaks form.
4. Once the sugar mixture reaches 260°F, remove it from the heat.
5. Slowly pour a thin stream of the hot syrup into the beaten egg whites, beating constantly on high speed.
6. Continue beating until the mixture holds its shape and becomes slightly dull, about 5-7 minutes. The mixture should be thick enough to hold its shape when dropped from a spoon.
7. Beat in the vanilla extract.
8. Fold in the chopped walnuts.
9. If desired, divide the mixture into separate bowls and add a few drops of food coloring to each. Stir until the color is evenly distributed.
10. Quickly drop spoonfuls of the mixture onto the prepared baking sheet.
11. Allow the divinity to cool and set completely at room temperature.



DOWNLOAD
THE RECIPE



EN FACE
MAGAZINE

Store the divinity in an airtight container. They often taste even better after a few days, as the flavors meld together.

These squares of delight are perfect for sharing with friends and family, and they make a delightful addition to your festive car picnic basket!