

## Never Fail Divinity

From the Kitchen of [Deep South Dish](#)

### INGREDIENTS

- 1 (7 ounce) container marshmallow creme
- 2 cups granulated sugar
- 1/2 cup water
- Pinch salt
- 1/2 teaspoon pure vanilla extract
- 1/2 cup finely chopped pecans
- Whole pecan halves, for garnish, optional

### INSTRUCTIONS

1. Line a large baking sheet with parchment paper; set aside.
2. Place marshmallow creme in a large metal or other heat safe bowl; set aside.
3. In a medium saucepan, add the sugar, water and salt.
4. Heat over medium high heat, stirring constantly, until mixture comes to a full rolling boil. Let boil without stirring for 2 minutes, and no longer.
5. Immediately pour the entire sugar syrup over the marshmallow creme and using a wooden spoon, begin to carefully beat the syrup into the creme.
6. Beat the mixture until it begins to dull and no longer has a sheen. Mixture will thicken once it begins to look dull.
7. Mix in the vanilla and chopped pecans and work quickly to drop mixture by spoonfuls onto the parchment.
8. Garnish with a pecan half, if desired and set aside to dry for several hours before storing.

### NOTES

Please read [the full post on the website](#) as well as the tips below before beginning. Despite using a shortcut of marshmallow creme to stabilize the divinity here, you still MUST beat the divinity just like with any method, until it loses its sheen and thickens. If you try to drop the divinity when it is still thin, it's not ready. Don't lose patience with the process. Continue beating it until it loses its shine, begins to cool and thickens. You will know when its ready to drop. May also use candied cherries for the garnish, or very well drained, and dry, maraschino cherries.

#### Divinity Tips:

The old wives tale for candy about rainy and hot, humid days applies with divinity. Humidity is nothing more than water vapor in the air and, as the moisture does with meringue and with many candies, it will almost always affect the way your divinity turns out. Shoot for a 40% or lower level of humidity. I have heard forever do not attempt to make divinity on a rainy, damp day because it just will not set, no matter what, so wait for a clear, dry day to make it, if you don't want to end up with a sticky hot mess.

Your mixer bowl must be clean, dry and completely free of any oil, including any body oils from your fingers. I like to use a stainless steel bowl. It holds the heat better which makes it much easier to drop the divinity, but because it holds the heat, it will take a little extra elbow grease to beat the sheen out of it. I also use two stainless iced tea spoons to drop, one to scoop, the other to push off the spoon.

It helps if you have a properly calibrated candy thermometer. To calibrate, bring a pot of water to boil and test your thermometer reading. Attach the thermometer to the side of the pot and check the temperature. At boiling it should be 212 degrees F. unless you live at a high altitude. If it isn't, you'll need to make manual adjustments against your actual thermometer reading to be sure you are reaching the correct temperature. Although shortcut divinity doesn't rely on temperature, classic divinity is ready when it reaches 260 degrees F.

You must allow divinity to dry well before storing. I place the whole tray into a cold oven overnight so that the divinity will dry well, then store in an airtight container.

You can sometimes correct a divinity fail. If it is too stiff, add very hot water, beating in a half tablespoon at a time until it reaches a fluffy consistency. If it is too thin and does not set, try adding 1/2 tablespoon at a time of powdered sugar until it thickens.

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