Divinity Fudge

Ingredients

- 2 1/2 cups sugar
- 2 egg whites
- 1/2 cup white Karo syrup
- 1/2 cup water
- Pinch of salt
- 1 cup chopped nuts

Instructions (Partially Inferred)

1. Cook sugar, water, and salt until it spins a thread (230-235°F).
2. Beat egg whites in a mixer to soft peaks.
3. With mixer running, slowly pour half of the hot syrup in a thin stream over the beaten egg whites, beating vigorously and continuously throughout.
4. Cook the remaining half of the syrup until it forms a hard ball in water (260-265°F).
5. With mixer running, slowly pour the second half of the hot syrup in a thin stream over the beaten egg whites, beating vigorously and continuously throughout.
6. Beat until stiff (usually when it loses its shine).

Divinity Fudge

2½ cups sugar
2 Egg whites
½ cup White Karo syrup
½ " water
Pinch salt
1 cup chopped nuts

Cook sugar, water and salt until it spins a thread. Pour half over

recipecardarchive.com | RCA0003-20260513-0065

beaten eggs). Cook remaining half until it forms a hard ball in water. Pour over egg mixture. Beat until stiff (usually when it loses its shine).

recipecardarchive.com | RCA0003-20260513-0065