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Divinity candy seafoam

Candy divinity is a delicious homemade confection! This heirloom Divinity candy recipe is a family holiday tradition and has always been a special favorite! Grandma's Candy Divinity has always been part of our Christmas celebrations. Its white divinity tastes a lot like marshmallows, and has always been one of my favorite homemade sweets. Some years, she'll add pink or green to it, but she'll usually leave this special pure white Divinity. He'll be watching the weather carefully for a week before Christmas. Then she will choose a day with the lowest possible humidity and start making this delicious confection. Grandma's Divinity Candy Recipe. I always wanted to help my Grandma when she made her Divinity recipe every Christmas. Watching him as he works magic before my eyes, I'll be as close as possible to a better look. I am sure to keep my place beside him while he turns liquid sugar into a smooth, light cloud of confectionery. I was always eager to help him drop a teaspoon full of Divinity onto wax paper. Since Grandma has chosen the best day with low humidity to no moisture, her divinity will dry well. Then she packed it into a paper-lined container of wax used to hold her Christmas sweets until she then shared it with all of us at Christmas. When I got married, Grandma gave me her recipe book that she had collected over the years. Many of them were taught to him by his own mother and grandmother, some were given to him from friends, but mostly he created himself. Every year just before Christmas, I continue the tradition and make Grandma's Divinity. I remember his advice and researching weather predictions to choose the right day - a day with the lowest humidity possible. Later, I carefully pulled out a valuable book of my Grandmother's handwritten recipes and turned to the Christmas candy page, including her date bean roll recipe and this Divinity recipe, and made it for my own family. How to Make Divinity Candy As I mentioned, Divinity is best made on a day with low humidity up to no moisture. First, put a sheet of wax paper onto two cooling racks and set aside. Heat the sugar, corn syrup and water over medium heat in a heavy bottom pan until the mixture reaches the hard ball stage, 250 degrees Fahrenheit, checked on a candy thermometer. While the syrup is cooking, whip the egg whites, along with a pinch of salt, until stiff peaks form. When the sugar syrup has reached the hard ball stage (250 degrees F), remove it from the heat. Slowly pour the sugar syrup into the beaten egg whites, and beat together at high speed. Then add the vanilla and continue whipping the mixture high speed until it holds its shape and does not fall back into itself, about 5-6 minutes. Then stir gently in the chopped pecans, if used. Use two teaspoons and work quickly, dropping a spoonful of Divinity sheets of wax paper that have been placed on a cooling rack. If divinity begins to harden, add a few drops of warm water to help loosen it while working. Let the Divinity dry and harden. This usually takes several hours to overnight. How to Store Divinity Candy Store in an airtight container for up to two weeks. More Vacation Treat Favorite Toffee Homemade Marshmallows Gingerbread Cookies Chewy Sugar Cookies Peppermint Bark Here's Grandma's Divinity Recipe in detail. I hope you enjoy it as much as my family does! Candy divinity is a delicious homemade confection! This heirloom Divinity candy recipe is a family holiday tradition and has always been a special favorite! Review Recipe Print Recipe 2 cups sugar1/2 cup white corn syrup1/2 cup cold water2 egg whites room temperaturepinch salt1 teaspoon vanilla1 pure chopped hazelnut cup optional Put sheets of wax paper onto two cooling racks and set aside. Heat the sugar, corn syrup, and water over medium heat in a heavy bottom pan. Using a candy thermometer, heat the mixture until it reaches 250° F, stage a hard ball. While the syrup is cooking, whip the egg whites, along with a pinch of salt, until stiff peaks have formed. When the sugar syrup has reached the hard ball stage (250° F), remove it from the heat and begin to slowly pour into the beaten egg whites, whisking together at high speed. Add the vanilla and continue whipping the mixture on a high until it holds its shape and does not fall back into itself, about 5-6 minutes. Stir in the chopped pecans, if used. Using two teaspoons and working quickly, drop a spoonful of divinity onto a sheet of wax paper that has been placed on a cooling rack. If divinity begins to harden, add a few drops of warm water to help loosen it while working. Let the divinity dry out and harden. This usually takes several hours to overnight. Store in an airtight container for up to two weeks. Mark @addapinch on Instagram or hashtag #addapinch Merry Christmas! Robyn xo An ancient treat, sea foam candy is perfect for a vacation. Here is a direct instruction from Grandma – without corn syrup! Sea foam candy on serving dishes With the holidays coming up, who gets nostalgic for vintage food? If your family is like me, you may have some of the same food every Thanksgiving! And hard to believe but this happy (and sentimental) holiday is almost here! So today I made a much loved old family recipe that we call sea foam. It's a sweet candy, melted in the mouth that my grandmother was famous for (at least for us)! Plus it's completely fat free and doesn't use corn syrup (which will likely be GMOs if you don't buy Good enough for candy! Up close... The recipe is similar to Divinity, a traditional holiday treat. This is probably my most commented on post and people often have questions about how Successful. So I have decided to do a quick update and even include a video! And if video isn't your thing, here's how to make it... Combine white sugar, brown sugar and water then boil to 255F or until it forms a hard ball when dipped in cold water. Boil the syrup for sea foam candy While cooking, beat two egg whites until stiff. Put a teaspoon of vanilla in an egg white bowl so you don't forget about it. Beat the egg whites When the syrup reaches the right temperature, pour into the egg white bowl while beating with a mixer. Do not worry about getting out all the syrup (later you can soak the pan and the one stuck on the syrup will dissolve). Mixing egg whites and sugar syrup for sea foam candy Beat the syrup and egg mixture until it loses its gloss and will hold the shape. Sea foam candy is ready to be scooped into pieces Spoon out a tablespoon into wax paper, using a second spoon to push the candy (because it is hot). Spoon out the sea foam candy (use a second spoon to push the candy from the first spoon) Let it cool, then enjoy! Cooling sea foam candy on wax paper This candy is really quite basic and I have been making it since I was a teenager. The only trick is the exact beating time, but it's still good if you don't get it perfect. Another challenge is working quickly to scoop up pieces of candy, which is really only a problem if you try to take pictures while doing so. I usually like to ask one of my children for help, although in a pinched state my husband will come in as well. Yes, it's usually not hard to get help when making delicious family treats that everyone relies on for the holidays! Sea foam candy in a can of Sea Foam Candy (aka Divinity) An ancient treat, sea foam candy is perfect for holidays and other special occasions. * Percent Daily Value is based on a 2,000 calorie diet. Your Daily Value may be higher or lower depending on your caloric needs. 1 1/2 c white sugar 1 1/2 c brown sugar 3/4 c water 2 egg whites 1 t vanilla Combine sugar and water. Stir until the sugar is dissolved Cook without stirring to 255 degrees or until the mixture will form a hard ball in cold water. When the mixture is cooking, beat the egg whites until stiff. Add the vanilla to the mixing bowl. When the syrup reaches the right temperature, pour it into the egg white bowl, beating constantly with the mixer. When the mixture loses its luster and will hold the shape, drop it from the teaspoon onto the wax paper. Wait until it's cold, then it's ready to eat! Don't worry about pouring every bit of syrup out of the pan. When it stops flowing out, simply set aside and soak later to (easily) dissolve the remaining syrup. Art of Living My mother and grandmother used to make this, and our children loved it. I remember it being called 'sea foam' or maybe 'divinity'? It's made with brown sugar, corn syrup, egg whites, maybe vanilla? Mum is 83 now (with dementia) and my sis and I can't find a prescription (well, I do, but Mum's Mum deciphered handwritten recipes), and only part of my grandmother's cookbook went to. I know some of the ingredients melt, the beaten egg whites fold, and the spoon falls on a baking sheet and appears in the oven. I know you want to and remember it for Mother's Day, thanks mark... Jump to Recipe Print Recipe Recipes recipes for old-fashioned Sea Foam Candy! Sea Foam is a light and airy candy that has a dream texture that strikes me as a cross between marshmallows and meringues. It's very similar to Divinity, but there are some subtle differences between the two. Like the potato candy recipe I recently shared, this Sea Foam recipe also came from my grandmother. It's a classic to try & true and very suitable to create and share around the holidays. Today we supplement our candy week with a recipe for Sea Foam Candy! So far we've ventured through the following candy recipes: Some of you may think that today's recipe looks pretty awful like Divinity candy, and you're not wrong. However, I have decided to keep today's recipe separate from Divinity for several reasons. Initially even I thought today's recipe would be called Divinity and not Sea Foam. If you google Sea Foam online, you actually end up with a lot of recipes that look like my Honeycomb recipe. However, my grandmother's recipe, and a faded old magazine, clearly reads SEAFoAM right at the top. Sea Foam and Divinity look identical and call for essentially the same ingredients and almost the same method, though. So what's the difference? What is the Difference Between Sea Foam and Candy Divinity? For one thing, Sea Foam uses a combination of white and brown sugar, while Divinity uses only white sugar. Not as big as the difference there, although sea foam does have a slightly richer flavor (ahem, better). The more important difference is that while both recipes use corn syrup, Divinity uses more than my grandmother's Sea Foam recipe. It is believed that Divinity was actually created by Karo Syrup as a way to sell more of their products. Since my Sea Foam recipe uses only 2 tablespoons of corn syrup compared to the 1/2 cup that many Divinity recipes use, I don't feel that it would be appropriate to call this recipe Divinity. This difference in corn syrup also causes Divinity to become a heavier candy, while Sea Foam is lighter and airy. Because of this difference, although subtle, I don't feel right calling today's divinity recipe, and you can expect a divinity recipe that is more truly formed from the future. How to Save Sea Foam Candy Sea Foam Candy makes edible gifts because it will be stored for up to several weeks. best result, be sure to store your sweets at room temperature in an airtight container. Enjoy! More Candy Recipes You Might Like: Ancient Chocolate Potato Candy Fudge Peanut Brittle Egg White Place a bowl of clean, fat-free stand mixer (you might use a large bowl and an electric mixer instead, but there is a lot of mixing required and even using a hand mixer will be an arm exercise). Set aside. In a medium and heavy-sized saucepan, combine the sugar, corn syrup and water. Cook the mixture over medium-low heat, stirring frequently, until the sugar dissolves. Use a wet pastry brush to wipe the sides so that sugar crystals do not form. Once your sugar dissolves and the mixture starts to boil, stop stirring and plug in your candy thermometer. Keep cooking until 255F (124C) but once your mixture reaches about 240F (115C), pay attention to your temperature but return to your egg whites in your stand mixer. Add salt and use a whisk attachment to beat your egg whites and stiff peak shape** - this can take a few minutes even at top speed. Be sure to pay attention to your syrup on the stove, and let your stiff peak mixture sit while waiting for it to reach 255F. Once the syrup reaches temperature, remove from the heat and drizzle in a slow and thin stream into a bowl with your stiff peaks while beating at high speed Be careful, go slowly or there will be a splash! You can start at low speed and gradually increase the speed to high as you add syrup. Continue beating the mixture until it holds its shape. the mixture will become shiny and very thick, and this will take a few minutes. Shake until stiff enough to hold is the shape when the whisk is raised from the mixture. Use a spatula or wooden spoon to stir in your vanilla and chopped nuts. Use a pair of light butter spoons to drop the mixture with 1 1/2 tablespoon-sized servings into a tray lined with wax paper or parchment, swirling each drop to the top. Let the Sea Foam tray stand until it is completely dry, this can take several hours or it may even need to sit overnight. This is the candy thermometer I use (affiliate) * Optional: If the beans you're using haven't been chopped, I recommend lightly roasting them at 350F (175C) for about 5 minutes to really bring out the flavor. Bake the beans before cutting, then let them cool and cut into small pieces before adding to your Sea Foam. ** Stiff peaks have formed when you can remove the whisk from the mixture and the formed peak (as in the photo) stands upright and does not fold back into itself when you turn it upside down. Store the sweets at room temperature in an airtight container for up to several weeks. Serves: 1oz | Calories: 140kcal | Carbohydrates: 28g | Protein: 4g | Fat: 2g | Sodium: 89mg | Potassium: 68mg | Sugar: 26g | Calcium: 12mg Call or tag #sugarspun! This post contains affiliate links. 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