

## **BUTTERSCOTCH-PECAN**

### **DIVINITY\***

Light and airy as all divinity, but with an intriguing butterscotch flavor and delicate beige tint. Try forming into a log, covering with caramel and chopped nuts.

2 cups (480ml or 400g) granulated sugar

1/2 cup (120ml) water

1/2 cup (120ml) dark corn syrup

pinch of salt

2 egg whites, room temperature

1/2 teaspoon (2.5ml) butterscotch  
flavoring

1/2 cup (120ml or 70g) chopped pecans,  
crisped

Before you begin, crisp the nuts (Chapter 2). Place egg whites in large mixer bowl. Line an 8" (20.3cm) square pan with foil and lightly butter the foil.

1. Place sugar, water, syrup and salt in a heavy three-quart (three-liter) saucepan. Set pan over medium-high heat and stir constantly with a wooden spoon until all sugar crystals are dissolved. Wash down sides of pan with a pastry brush dipped in warm water, then clip on thermometer. Now cook, *without stirring*, until thermometer registers 252°F (122°C), about 17 minutes. Remove from heat. Wash down sides of pan twice more during cooking period.

2. Start to beat the egg whites just before the mixture above comes to a boil. Beat at high speed to soft peaks. Pour cooked mixture into beaten egg whites in a very thin stream, while beating at high speed. Continue beating about six minutes, adding flavoring as you beat. Mixture will be glossy and thicken rapidly. If necessary, beat by hand about two minutes longer, adding nuts as you beat. Test for consistency by dropping a small spoonful on wax paper. If it holds its shape and remains glossy, candy is finished.

3. Scrape into prepared pan. Butter a spatula and press to level candy. Allow to cool and firm about one hour at room temperature. Cut into 1" (2.5cm) squares with a sharp buttered knife. To store, wrap uncut candy closely in plastic wrap and refrigerate for several weeks. Yield: 64 pieces.