

## WILTON CHOCOLATE ALMOND DIVINITY PUFFS\*

You'll enjoy the creamy texture of this classic—and very deluxe—divinity, given a subtle touch of chocolate

2½ cups (600ml or 500g) granulated sugar

1 cup (240ml) light corn syrup

⅓ cup (80ml) water

2 egg whites, room temperature

2½ ounces (70g) unsweetened chocolate, chopped

½ teaspoon (2.5ml) clear almond extract

¾ cup (180ml or 115g) chopped almonds, crisped

Before you begin, crisp the nuts and chop the chocolate. Line two cookie sheets with wax paper. Place egg whites in large bowl of electric mixer.

1. Combine sugar, syrup and water in a three-quart (three-liter) heavy saucepan. Stir constantly with a wooden spoon until all sugar crystals are dissolved. Wash down sides of pan with a pastry brush dipped in hot water, then clip on thermometer. Continue cooking, without stirring, until temperature reaches 250°F (121°C). Remove from heat. Cooking time is about ten minutes.

2. When cooked mixture starts to boil, start beating egg whites with mixer set at highest speed. Beat to stiff peaks. Turn mixer to medium speed and pour cooked mixture in a very thin stream into beaten egg whites. Do not scrape cooking pan. Turn mixer to highest speed and beat about one minute more.

3. Add chopped chocolate and almond extract and beat at lowest speed just long enough to incorporate chocolate. Fold in nuts. Test candy by dropping a little on wax paper. If it holds its shape and is glossy, candy is finished.

4. Working quickly, drop by teaspoon onto prepared cookie sheets. Allow to firm for one to two hours at room temperature. Serve the day the candy is made, or store in a tightly sealed container for several weeks at room temperature. Yield: about 90 puffs.

\*May be used as centers for dipping