

WILTON SNOW WHITE DIVINITY PUFFS*

Light and airy as a cloud, these puffs seem to float off the plate! They're crisp on the outside and creamy on the inside.

2½ cups (600ml or 500g) granulated sugar

1 cup (240ml) light corn syrup

⅓ cup (80ml) water

2 egg whites, room temperature

¼ cup (60ml or 24g) confectioners' sugar, sifted *(may need more)*

¾ cup (180ml or 84g) chopped walnuts, crisped

1 teaspoon (5ml) clear vanilla

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

1. Combine granulated sugar, corn syrup and water in a three-quart (three-liter) heavy saucepan. Place over 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 hot water. Clip on thermometer. Continue cooking, without stirring, washing down sides of pan twice more. When temperature reaches 250°F (121°C), remove from heat. Cooking time is about ten minutes.

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

3. Add confectioners' sugar and beat at lowest speed just until sugar has been incorporated. Fold in nuts and vanilla. Test by dropping a little of the candy on wax paper. If it holds its shape and is glossy, candy is finished. If not, beat a little longer.

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 for several weeks at room temperature in a sealed container. Yield: about 90 puffs.