

DEEP CHOCOLATE DIVINITY*

This is a new and very unusual member of the divinity family—so chocolate-y it's almost a fudge, but with a much lighter, more delicate texture.

- 2 cups (480ml or 400g) granulated sugar
- ½ cup (120ml) water
- ½ cup (120ml) light corn syrup
- pinch of salt
- 2 egg whites, room temperature
- 3 ounces (84g) unsweetened chocolate,
- 1 teaspoon (5ml) vanilla

Before you begin, place egg whites in large mixer bowl. Line an 8" (20.3cm) square pan with foil and lightly butter the foil. Chop chocolate and place in upper pan of a one-quart (one-liter) double boiler. Fill lower pan with very hot water, then place top pan in position and cover. Chocolate will be melted when it is time to use.

1. Combine sugar, water, syrup and salt in a heavy three-quart (three-liter) saucepan. Set 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 hot water. Cook, without stirring, until thermometer reaches 252°F (122°C), about 15 minutes. Wash down sides of pan twice more during cooking period.

2. Start to beat egg whites just before mixture above comes to a boil. Beat at high speed to soft peaks. When cooked mixture reaches 252°F (122°C), remove from heat and pour into beaten egg whites in a very thin stream, as you beat at high speed. Do not scrape cooking pan. When mixture begins to thicken, in about five minutes, add melted chocolate and vanilla. Continue beating about two minutes longer. Test for consistency by dropping a small spoonful on wax paper. If it is glossy and holds its shape, candy is finished.

3. Scrape into prepared pan, pressing with buttered hands or a buttered spatula to level. Allow to cool and firm about an hour at room temperature. Cut into 1" (2.5cm) squares with a sharp buttered knife. Note: this candy may be dropped by dessert-spoon into puffs on wax paper. To store for several weeks, wrap uncut candy closely in foil or plastic wrap and refrigerate. Yield: 64 delicious pieces.