

Divinity Candy

READY IN
SERVINGS
45 min.

Gluten Free

Dairy Free

SERVINGS

60



ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

0.3 cup plus light
7.2 ounce fluffy frosting mix white home-style
1 halves pecan toasted
1.5 cups pecans toasted chopped
16 ounce powdered sugar

0.5 cup water boiling

2 teaspoons vanilla extract

Equipment

	mixing bowl		
	hand mixer		
	wooden spoon		
	wax paper		
Directions			
	Place first 4 ingredients in a 4-quart mixing bowl. Beat at low speed with a heavy-duty electric mixer 1 minute or until mixture is blended. Beat mixture at high speed 3 to 5 minutes or until stiff peaks form. Gradually add powdered sugar, beating at low speed until blended. Stir in chopped nuts.		
	Drop mixture by rounded tablespoonfuls onto wax paper.		
	Garnish with toasted pecan halves.		
	Let stand 8 hours; remove to wire racks, and let stand 8 more hours or until bottom of candy is firm. Store in airtight containers.		
	Divinity Candy With Sugared Maraschino Cherries: Substitute Sugared Maraschino Cherries for toasted pecan halves. Drop mixture by rounded tablespoonfuls onto wax paper. Press tip of a lightly greased wooden spoon handle into center of each piece of candy, making an indentation.		
	Let stand as directed.		
	Place 1 Sugared Maraschino Cherry in each indentation just before serving.		
Nutrition Facts			
	PROTEIN 1.43% FAT 32.28% CARBS 66.29%		
PROTEIN 1.43/0 FAT 32.2070 CARBS 00.2970			
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Properties

Glycemic Index:1.37, Glycemic Load:1.28, Inflammation Score:-1, Nutrition Score:0.74826087081886%

Flavonoids

Cyanidin: O.3mg, Cyanidin: O.3mg, Cyanidin: O.3mg, Cyanidin: O.3mg Delphinidin: O.2mg, Delphinidin: O.2mg, Delphinidin: O.2mg Catechin: O.2mg, Catechin: O.2mg, Catechin: O.2mg, Catechin: O.2mg, Catechin: O.2mg, Catechin: O.2mg, Catechin: O.15mg, Epigallocatechin: O.15mg, Epigallocatechin: O.15mg, Epigallocatechin: O.15mg, Epigallocatechin: O.02mg, Epicatechin: O.02mg, Epigallocatechin: O.02mg, Epigallocatechin: O.02mg, Epigallocatechin: O.06mg, Epigallocat

Nutrients (% of daily need)

Calories: 68.36kcal (3.42%), Fat: 2.53g (3.9%), Saturated Fat: 0.27g (1.69%), Carbohydrates: 11.71g (3.9%), Net Carbohydrates: 11.44g (4.16%), Sugar: 11.12g (12.36%), Cholesterol: Omg (0%), Sodium: 7.7mg (0.33%), Alcohol: 0.05g (100%), Alcohol %: 0.33% (100%), Protein: 0.25g (0.5%), Manganese: 0.12mg (6.21%), Copper: 0.03mg (1.7%), Vitamin B1: 0.02mg (1.31%), Fiber: 0.26g (1.06%)