

The logo consists of the lowercase letters 'gff' in a bold, black, sans-serif font, centered within a bright yellow circle. The background of the entire page is white with scattered light blue snowflake graphics of various sizes.

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CHURCH WORKS

Holiday Recipes



Pecan Divinity

AARON STEWARD

Ingredients

4 DOZEN PECAN HALVES
1 TABLESPOON BUTTER, MELTED
1/4 TEASPOON SALT
2 1/2 CUPS SUGAR
2/3 CUP WATER
1/2 CUP LIGHT-COLORED CORN SYRUP
2 LARGE EGG WHITES
1 TEASPOON VANILLA EXTRACT

Directions

- PREHEAT OVEN TO 350°.
- COMBINE PECANS AND BUTTER, AND TOSS TO COAT. SPREAD MIXTURE EVENLY INTO A SHALLOW PAN. BAKE AT 350° FOR 12 MINUTES, STIRRING ONCE. REMOVE FROM OVEN; SPRINKLE WITH SALT
- COMBINE THE SUGAR, WATER, AND CORN SYRUP IN A MEDIUM SAUCEPAN; BRING TO A BOIL OVER MEDIUM HEAT. COVER AND COOK 3 MINUTES. UNCOVER AND CONTINUE COOKING, WITHOUT STIRRING FOR ABOUT 8 MINUTES. REMOVE FROM HEAT
- BEAT EGG WHITES IN A LARGE MIXING BOWL WITH A HEAVY-DUTY STAND MIXER AT HIGH SPEED FOR 4 MINUTES; STIR IN VANILLA. POUR HOT SYRUP IN A THIN STREAM OVER BEATEN EGG WHITES WHILE CONTINUING TO BEAT AT HIGH SPEED. CONTINUE BEATING FOR ABOUT 3 ADDITIONAL MINUTES. WORKING QUICKLY, DROP BY ROUNDED TEASPOONFULS ONTO WAX PAPER. WHILE WARM, PRESS A PECAN HALF ON TOP OF EACH PIECE OF CANDY. LET COOL BEFORE SERVING