**Choice Confections**

**Divinity or Sea Foam**

Manufacturing Methods and Formulas

by Walter Richmond

For many years, the confectionery industry has utilized the formulas in Walter Richmond’s book, *Choice Confections*. This book was originally written in 1954 and has been reprinted four times. Presently the book is in the process of being updated. As part of this updating process chapters will periodically appear in *The Manufacturing Confectioner*. We solicit any comments, suggestions or formulas that readers have pertaining to the chapter in this issue.

Divinity or sea foam (which will be referred to as divinity) is closely related to the nougat group of candies, due to the fact that both divinity and nougat depend upon beaten egg whites for their body. However, divinity is much softer, has a lighter body and a more grainy texture than nougat.

Divinity is usually one of the best-selling items in retail candy shops. It is made in several varieties and may contain fruits or nuts, and be made into bars, patties or “spooned” kisses.

Many times difficulty is encountered in obtaining a spooned kiss that has the same texture and firmness at the beginning and at the end of the spooning-out process. The usual manner of starting a grain in divinity is to add some fondant and egg frappé to a cooked syrup. These are stirred until the batch is firm enough for the kisses to hold their shape when spooned out onto trays. At times the fondant is omitted and the egg frappé and the syrup are stirred until sufficient grain has developed to give the kisses their required standup quality. Either of the above methods is satisfactory if the divinity is to be poured onto a slab and then cut into bar-shaped pieces. In this method of forming a grain the batch continues to stiffen fairly rapidly.

This rapid stiffening is a disadvantage if the goods are to be spooned out. If the batch is stiff enough to hold its shape when first spooned out, it is usually too stiff before the entire batch can be spooned out. The consistency of the batch must then be reduced by the addition of a syrup. This in turn changes the texture and moisture content of the spooned kisses. A more satisfactory and simpler method of making spooned kisses is to make a high-sugar-content fondant, cooked to the correct degree. By this method we have a uniform grain to start with. A certain number of pounds of this fondant is remelted to 150° to 165°F and the egg frappé is then added to the melted fondant. Mix well and transfer to a cool kettle. Stir occasionally until the kisses will hold their shape. Spoon out to the desired shape. The stiffening of the batch is slower when this method of making divinity is used, which, in turn, will give ample time to spoon out the kisses before the mixture becomes too stiff.

The mixture can be spooned by hand, spooned with a small ice cream scoop or deposited with a cookie depositor.

The correct method of spooning the kisses by hand is as follows: A teaspoon, a table knife and a wet cloth...