

Divinity Candy



Ingredients:

3 cups sugar
1/2 cup white corn syrup
1 cup cold water
2 egg whites
1/4 teaspoon salt
1 teaspoon vanilla

Directions:

In a medium saucepan, combine sugar, syrup, salt and water. Cook on high setting until sugar dissolves, but do not boil. Reduce to low and cook to soft ball stage (234 degrees).

In a separate bowl, beat egg whites to stiff peaks, but not dry. Pour half the syrup mixture slowly over egg whites, beating continuously.

Cook remaining syrup until it forms a hard ball in cold water (250-266 degrees).*

Add egg white mixture to remaining syrup in a slow, steady stream, beating continuously.

Add vanilla and beat until stiff.

Spoon into greased platter and cut in squares or drop by teaspoonful on waxed paper.

Yields 2 pounds.

*Drop a small amount of the hot candy with a spoon in cold water. It's ready when it forms a small ball in the cold water.