

PERFECT DIVINITY

INGREDIENTS

2 1/2 cups sugar

1/2 cup light corn syrup

1/2 cup water

1/4 teaspoon salt

2 egg whites

1 teaspoon vanilla

1/2 cup chopped pecans (optional) or 1/2 cup cherries (optional)

DIRECTIONS

In a 2 quart saucepan combine sugar, corn syrup, water, and salt. Cook to hardball stage, (260 degrees), stirring only until sugar dissolves.

Meanwhile, as temperature of syrup reaches 250 degrees, beat egg white till stiff peaks form.

When syrup reaches 260 degrees, very gradually add the syrup to egg whites, beating at high speed with electric mixer.

Add vanilla and beat until candy holds its shape, 4-5 minutes.

Stir in the chopped nuts or cherries, if desired.

Quickly drop candy from a teaspoon onto waxed paper, swirling the top of each piece.

Let cool.