



CHRISTMAS DIVINITY

2 cups sugar

1/2 cup water

1/2 cup white corn syrup

1 egg white stiffly beaten

1 teaspoon vanilla

1/2 cup broken nut meats (optional)

Pinch of salt

Food coloring (optional)

Beat the egg white in a large bowl and set aside. In a saucepan, boil the sugar, water and syrup while stirring gently.

The mixture is done at 235 degrees or if it forms a soft ball when a tablespoon full is dropped into cold water.

Pour the mixture over the beaten egg white, beating continually.

Add vanilla, nuts and a pinch of salt. Add a few drops of red or green food coloring if desired.

Beat this mixture until it is almost hard, then drop by the teaspoonful onto waxed paper.

Makes about 35 - 40 pieces