

Candy-LUCY'S NEVER FAIL DIVINITY

3 c. sugar ½ c. white corn syrup
1 tsp. vanilla 1½ c~ chopped nuts
½ c. cold water 2 egg whites
Pinch of salt

Combine sugar, syrup, salt, and water in a 3 quart saucepan. Cook over low heat to soft ball stage (using candy thermometer). Beat egg whites until stiff. Pour over half of syrup over egg whites, beating constantly. Place remaining syrup back on heat and cook to hard ball stage. Pour into beaten egg whites, beating constantly; add vanilla. Beat well. Add nuts; stir in. Drop with teaspoon onto large sheet of wax paper. Makes 5 dozen.

This candy can be made on a rainy day and still turn out good.

Lucy Barrow