



Easy Christmas Divinity

2 cups white sugar
1/3 cup water
1/3 cup light corn syrup
1/4 teaspoon salt
2 egg whites
1 teaspoon vanilla extract
1/2 cup pecans or nuts of your choice, chopped

Combine sugar, water, corn syrup and salt in a glass casserole dish. Cover with saran wrap and microwave on high for 5 minutes. Remove from microwave and take off saran wrap. Stir well and return to microwave uncovered. Cook on high for another 4 to 5 minutes until reaches hard ball stage when a little is dropped in cold water. Remove and cool about 4 minutes. Beat egg whites until stiff with mixer. Pour sugar mixture over egg whites beating constantly with mixer until mixture starts to lose its gloss and holds together. About 4 or 5 minutes. Stir in vanilla and nuts. Drop by teaspoonful onto wax paper. Makes about 25 pieces depending on size you make them. Enjoy!