

Papa T's Divinity

4 cups white sugar
1 cup light corn syrup (red label Karo)
 $\frac{3}{4}$ cup water
3 egg whites, stiffly beaten
1 teaspoon vanilla
2 cups broken nuts

Place sugar, corn syrup and water in heavy, thick saucepan over low heat. Stir until sugar is dissolved, then cook without stirring to 225° (not 254° - not 256°). Remove from heat and pour, beating constantly, in a fine stream into stiffly beaten egg whites.

(Note: someone needs to have them ready by the time the syrup is ready.)

While one person pours the fine stream into the stiffly beaten egg whites, another person must constantly beat the mixture until mixture holds its shape and loses its gloss... Don't let it get too hard before you add the flavoring and nuts below. After doing this a few times you will get the hang of it.

Add vanilla and nuts. Drop quickly from tip of spoon onto waxed paper in individual peaks ... You will need at least two people helping with this (each with two spoons - one to rake off with) and it is good to also have a glass of water on the table to dip your spoon in every once in awhile because the candy may start getting hard real fast. A third person could stick pecan halves on each piece of candy while it is soft if you wish.