

DIVINITY Grandma Ward's

- 3 cups granulated sugar
- 1/2 cup white syrup
- 2/3 cup water
- 2 egg whites
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1 cup nuts

Boil sugar, syrup and water until it forms hard ball in cold water or 254 degrees on candy thermometer.

Beat egg whites.

Pour syrup mixture slowly into beaten egg whites and beat till it holds its shape.

Add vanilla, salt and nuts.

Drop by teaspoonfuls onto waxed paper.

Candy

