

## Divinity Fudge (Mary Horney)

2 c sugars

$\frac{1}{2}$  c light Karo

$\frac{1}{2}$  c water

2 egg whites 17 sp sea

$\frac{1}{2}$  tsp salt 1 c gran

till sugar dissolves

Cook sugar, Karo & water, over low heat without stirring, to hard ball stage (265 F). Test by dropping few drops into cold water.

Beat eggs & salt on #8 (lg bowl mix master) about 2 min till stiff & moist. Slowly pour hot syrup over egg whites. Continuing beating (#8) till mixture over

begins to thicken, scrape bowl while beating.

Add 1 tsp vanilla

1 c pecans, chopped coarsely.

Cool completely before spooning onto waxed paper.