

## Divinity

2 cups sugar  
 $\frac{1}{2}$  cup water  
1 t. vanilla

$\frac{1}{2}$  cup light corn syrup  
few grains salt  
*2 egg whites*

Place sugar, syrup and salt and water in saucepan over low heat. Stir until sugar is dissolved then cook without stirring to 252 or until syrup forms a very firm ball when dropped in cold water. Just before syrup reaches this point beat egg whites until stiff but not dry. Pour syrup in a very fine stream over egg whites beating constantly while pouring. Do not scrape bottom of pan. Continue beating until the mixture holds its shape well. Beat in vanilla. Drop quickly from tip of spoon onto waxed paper in  
(over )

individual peaks or turn into greased shallow pan  
and cut in square when firm. Make about  $1\frac{1}{2}$  pounds.