

# Christmas Divinity

## Ingredients

2 and ½ cups white sugar

½ cup of corn syrup

½ cup water

¼ teaspoon salt

1 teaspoon vanilla

2 egg whites

## Directions

1. Combine sugar, water, syrup, and salt in a pot and heat to 260 degrees on medium, stirring only until the sugar dissolves.
2. While that heats, beat egg whites until stiff peaks form when you lift the beaters.
3. Carefully pour a thin stream of the hot syrup into the whites while beating on high speed. Add vanilla and keep beating until the mixture is slightly grainy to the taste and begins to hold its shape.
4. Drop by spoonfuls onto parchment paper to cool. Move fast so it doesn't set beforehand.