

Swirly Puffs

2 egg white

2 $\frac{1}{2}$ cups sugar

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

$\frac{1}{2}$ cup light corn syrup

$\frac{3}{4}$ cup chopped nuts

$\frac{1}{2}$ tsp. vanilla

Beat egg whites until stiff. Combine sugar, water & syrup. Cook until mixture reaches 234 degrees on candy thermometer. Pour half over beaten egg whites, beating

constantly while pouring.

Cook remaining syrup mixture to 260° ~~deg~~. Pour over the egg white mixture, beating constantly. Add nut, if desired. Add vanilla. Beat until mixture holds shape when dropped from spoon. Swirl from top onto wax paper.