

# *Twice-cooked Divinity*

Makes 16 servings.

30 minutes

*2 c sugar*

*1/2 c corn syrup*

*1/2 c water*

*1 dash salt*

*1 lg egg whites stiffly beaten*

*1 tsp vanilla*

*1/2 c nuts chopped*

Stir 2 cups sugar into 1/2 cup corn syrup, 1/2 cup water, dash of salt till dissolved.

Boil to medium ball stage , Slowly pour 1/3 over 2 stiffly beaten egg whites, beating constantly. Cook remaining syrup to very hard ball stage. ( To test add several drops of syrup to cold water. Mixture will form a firm ribbon that bends when lifted from the water.)

Pour syrup into candy mixture beating constantly; continue beating. When mixture holds it's shape when dropped from a spoon, add 1 tsp. Vanilla and 1/2 to 1 cup of chopped nuts if desired. Drop from a tsp. Onto a greased cookie sheet, swirl each piece to a peak, or pour into a buttered pan and cut into squares when set.

by Milton Hershey

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Per serving (excluding unknown items): 156.0 Calories; 2.5 Fat (13.8 calories from fat); 1.2 Protein; 33.9 Carbohydrate; 0 Cholesterol; 31 Sodium.



