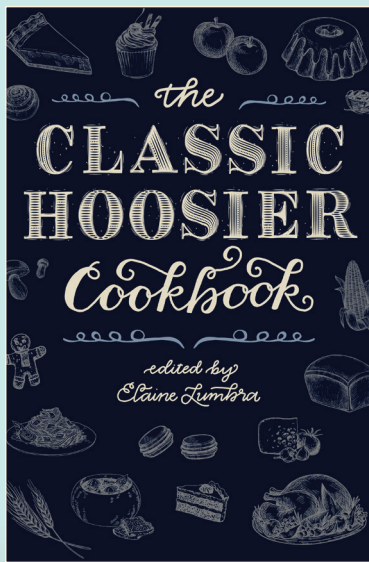


Open Kitchen

Whet Your Appetite for Free Knowledge

The very best of Hoosier cooking is only a click away! Savor an open access recipe pack, featuring tasty treats from *The Classic Hoosier Cookbook*.



Divinity Puffs

2 egg whites
2 ½ c. sugar
½ c. water
½ c. light corn syrup
½ t. vanilla
¾ c. nuts, chopped
(optional)

Beat egg whites until stiff. Combine sugar, water, and corn syrup. Cook to thin stage or 234° on candy thermometer. Pour half of syrup

mixture over egg whites. Stir constantly while pouring. Cook remaining half of syrup mixture to 260°. Pour over egg whites, beating constantly. Beat until mixture holds shape. Add vanilla and nuts, if desired. Swirl from teaspoon onto waxed paper. Makes 24 pieces.

