

# Peppermint Divinity

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2 cups white sugar  
1/2 cup light corn syrup  
1/2 cup water  
Dash of salt  
2 egg whites  
1 tsp vanilla  
Candy canes



1. Mix sugar, corn syrup, water and salt over medium heat in a medium sized saucepan. Boil the mixture until it reaches 260 degrees F° on a candy thermometer or until a small amount of mixture dropped into ice water holds its shape, but flattens when pressed.
2. Beat eggs whites on high until stiff peaks form. Continue beating while slowly pouring hot syrup into egg whites.
3. Add the vanilla and beat mixture for 6-10 minutes, or until no longer glossy.
4. Scoop mixture onto a sheet of waxed paper. Sprinkle with candy cane immediately after scooping.
5. Allow divinity to harden for several hours, then place in an airtight container.