



WALNUT DIVINITY FUDGE

2 cups sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup white Karo, 1 teaspoon vanilla, white of 1 egg. Boil sugar, water and Karo until syrup forms a soft ball when tried in cold water. Beat white of egg until stiff and add slowly half of syrup, beating constantly. Cook remainder until it forms a hard ball when tried in cold water and add slowly to first mixture. Beat until stiff, add vanilla and Walnuts, turn into buttered pan, and cut when cold.