

Nut Foam Chocolates

2 Cupfuls Sugar
1 Cupful Water
1 Teaspoonful Cream
of Tartar

Nuts and Chocolate
1 Teaspoonful
Vanilla
2 Eggs

NUT bonbons are always popular. Put the sugar, water and cream of tartar into a saucepan and boil until it will harden in water. Take from the fire and add the vanilla. Over the stiffly beaten whites of the eggs pour the mixture and beat until light. Drop by spoonfuls onto a buttered plate that has been spread with finely chopped nut meats. Roll each bonbon in these until entirely coated. Let cool, then dip into melted chocolate. They should be allowed to mellow for a day or so.