Seafoam Candy

From the Journal files

Ingredients

- 2 egg whites
- 1 cup light brown sugar, firmly packed
- 1 cup granulated sugar
- 2 Tbsp light corn syrup
- 1/2 cup water
- 1/4 tsp salt
- 1 tsp vanilla extract
- 1/2 cup chopped nuts

Instructions

1. In the small bowl of an electric mixer, let egg whites warm to room temperature - about 1 hour.
2. In a heavy 2-quart saucepan, combine both sugars, corn syrup, and water.
3. Cook, stirring with a wooden spoon, over low heat until sugar is dissolved.
4. Continue cooking over medium heat without stirring until the mixture reaches 255°F on a candy thermometer, or the hard ball stage.
5. Meanwhile, at high speed, beat egg whites until stiff peaks form when beaters are slightly raised.
6. In a thin stream, gradually pour the hot syrup over the egg whites, beating constantly at high speed.
7. Continue beating until the mixture is stiff enough to hold its shape when beaters are raised.
8. With a wooden spoon, beat in vanilla and nuts.
9. Drop by rounded teaspoonfuls onto a tray lined with wax paper.
10. Let stand at room temperature until dry.

The recipe for Seafoam candy we are printing is from our Journal files. It is very much like divinity — hope it is what you are looking for.

SEAFOAM CANDY

2 egg whites
1 cup light brown sugar, firmly packed
1 cup granulated sugar
2 tablespoons light corn syrup
½ cup water
¼ teaspoon salt
1 teaspoon vanilla extract
½ cup chopped nuts

In small bowl of electric mixer let egg whites warm to room temperature — about 1 hour. In heavy 2-quart saucepan, combine sugars, corn syrup and water. Cook, stirring with wooden spoon, over low heat until sugar is dissolved. Continue cooking over medium heat without stirring to 255 degrees on candy thermometer, or the hard ball stage.

Meanwhile, at high speed, beat egg whites until stiff peaks form when beaters are slightly raised. In a thin stream, gradually pour hot syrup over egg whites, beating constantly at high speed. Continue beating until mixture is stiff enough to hold its shape when beaters are raised. With wooden spoon, beat in vanilla and nuts. Drop by rounded teaspoonfuls onto tray lined with wax paper. Let stand at room temperature until dry.

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