Glacé Fruits

Ingredients

- 2 cups sugar
- 1 cup water
- 1/8 tsp cream of tartar
- Grapes, strawberries, or nuts

Instructions

1. Using the top of a double boiler, cook sugar, water, and cream of tartar until temperature reaches 300°, washing sides of pan with a pastry brush that has been dampened with water in order to remove crystals which will form on sides of pan.
2. When temperature is reached, place over boiling water.
3. Quickly dip grapes, strawberries, or nuts into the hot syrup.
4. Place on rack to cool.
5. Fruits will remain crisp about 7 hours in dry temperature; after this, they tend to become sticky.

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