



Recipe: Seafoam Candy

By: Home Sewn By Us

Serves: _____

1-1/2 c white sugar

1 1/2 c brown sugar

3/4 c water

2 egg whites

1 tsp vanilla

Combine sugar and water; stir until sugar is dissolved. Cook without stirring to 255 degrees (hard ball in cold water). While mixture is cooking, beat egg whites until stiff; mix in vanilla while beating. When syrup reaches proper temperature slowly add to egg white bowl, beating constantly. Mixture is ready when it loses its gloss and will hold a shape. Drop from teaspoon on to waxed paper. It's ready to eat when cool. Store in a dry place.