

easy & simply (very good)

Aunt Annie

- 3 C. sugar
- $\frac{3}{4}$  C. light corn syrup
- $\frac{3}{4}$  C. water
- 2 egg whites
- 1 pkg. flavored gelatin
- 1 C. Chopped nuts
- $\frac{1}{2}$  C. grated coconut

Mix sugar, corn syrup & water in a saucepan & cook to the boiling point, stirring constantly. Reduce heat & continue cooking, stirring occasionally to 252 F.

Beat egg whites until they fluff up add dry gelatin beating until mixture holds a definite peak. Pour the syrup into the egg beating constantly & holds a shape & loses its gloss. Add nuts & coconut & pour into pan.