

Pineapple Divinity Pudge

2 Cupfuls Sugar
1/2 Cupful Corn
Syrup
1/2 Cupful Water
2 Eggs

1/2 Teaspoonful Cream
of Tartar
1/2 Cupful Canned
Pineapple
1/2 Cupful Nut Meats

PUT all the ingredients into a saucepan except the pineapple, nuts and eggs and boil to the firm ball stage or to 250 degrees by the candy thermometer. Add the vanilla or any desired extract and pour over the beaten whites of the eggs. Beat until it begins to stiffen, stir in the pineapple and nuts chopped very fine. Pour into pans and cut into squares.