

# "MY BEST CHRISTMAS SWEET"

Selected by  
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## To Make Rose Nougat

2 Cupfuls of White Sugar	1 Teaspoonful of Va- nilla Extract
$\frac{1}{2}$ Cupful of Cold Water	$\frac{1}{2}$ Cupful of Preserved Watermelon Rind
$\frac{1}{2}$ Cupful of Golden Syrup	1 Cupful of Chopped Nut Meats
Well-Beaten Whites of Two Eggs	

**B**OIL the sugar, water and golden syrup until the mixture becomes brittle when dropped in cold water. Remove from the fire and cool slightly, then pour over the whites of the eggs, stirring constantly. Add the vanilla extract, watermelon rind and the chopped nuts. Beat well and pour into a buttered mold to cool. Cut in squares.