

Gloria's Pecan Rolls (Gloria Hintze)

Divinity or center for the rolls:

1 c. sugar

$\frac{2}{3}$ c. water

4 egg whites, stiffly beaten

3 c. sugar

1 c. light corn syrup

$\frac{2}{3}$ c. water

Stirring constantly, cook 1 cup sugar and $\frac{2}{3}$ cup water to the softball stage 225°. Pour syrup over the egg whites. Blend and set aside.

Combine the remaining sugar, corn syrup and water. Cook to the hard crack 290°, for a softer do less 245°. Pour over the first mixture and blend well in a mixer. Drop by teaspoon on wax paper.

Yield 1 1/2 lbs. or make logs for centers for the logs. I cant remember how many it makes so just also depends how big you make the logs also. Then freeze or chill the logs

Make Gloria's Carmels for rolling outside of pecan logs.

To make logs you have a large pan with nuts all over a good layer. You pour the carmel over the nuts in a rectangle pattern. then you place a chilled log in the center of the carmel that has been poured over the nuts. Then carefully pick up the whole one side and wrap it around the log and then keep rolling and covering the log making sure pressing the nuts on carmel to they stay attached to the carmel. Be careful but also work fast because it cools off and sets up fast and then the nuts just don't stick on as good.