INGREDIENTS:
- 2 1/2 cups sugar
- 1 egg white from an extra large egg, or 2 from small eggs
- 1 teaspoon light corn syrup
- Cornstarch, about a half cup, for powdering surface
- Colored sprinkles
- Food coloring
- Fine paint brush
- Colored icing

DIRECTIONS:
1. Sift sugar into a large mixing bowl.
2. In another bowl, mix the egg whites, corn syrup and vanilla.
3. Slowly pour the liquid into the powdered sugar. Mix with your hands until a sandy dough forms.
4. Form dough into a ball. At this point you can continue or you can refrigerate dough for later use.
5. Lightly dust surface with cornstarch as well as your hands. Pinch off a heaping tablespoon of dough and shape it into a skull.
6. If you're using them, lightly press colored sprinkles into the soft candy.
7. Let the candy dry overnight.
8. When candy is dry, use the paint brush with food coloring to decorate the skulls. Or you can use frosting (one that will dry hard) with a fine tip to decorate them.
9. Hand them out as is, or wrap in a small cellophane bag tied closed with a small ribbon.