

# PEANUT BRITTLE

Last Modified: 02/13/2016

PREP: 15 Min  
COOK: 40 Min  
STOVETOP

F MEDIUM

CANDY

MAKES 3 POUNDS

QUA	MEASURE	INGREDIENT	PROCESS
1	Tsp	Vanilla Extract	
1	Tbsp	Baking Soda	
1	Tbsp	Kosher Salt	
1 1/2	Sticks	Salted Butter	Divided
3	Cups	Granulated Sugar	
1/2	Cups	Water	
1	Cup	Light Corn Syrup (Karo)	
3	Cups	Raw Shelled Peanuts (Do NOT substitute Cooked)	
1/4	Cup	Toasted Nuts (Optional)	

## PREPARATION

<b>TOOLS</b>	1) 2 - Small Mixing Bowls 2) Aluminum Half Sheet Pan 3) Large Saucepan & Lid 4) Candy Thermometer 5) Silicone Spatula
<b>CAUTION</b>	Get all of the Ingredients together BEFORE even thinking about beginning.
<b>PREP</b>	<b>DISH</b> 1) Measure the Vanilla into a small mixing bowl and set it aside. 2) Combine the Baking Soda and Salt in another small mixing bowl and set it aside. 3) Butter the sheet pan liberally with 1/2 stick of the Butter and set it aside.
<b>CAUTION</b>	You need a large burner to reach the required 300 degrees. Otherwise you will end up with a tooth breaking, chewy Peanut Brittle.
<b>1</b>	In a large saucepan over medium high heat, combine the Sugar, Corn Syrup and Water. Bring the mixture to a boil, attach a candy thermometer and cook until the Syrup spins a thread when poured from a spoon or reaches 240 degrees on the candy thermometer. Stir in the Peanuts and continue cooking and stirring until the candy becomes golden brown or reaches 300 degrees.
<b>2</b>	Remove from the heat immediately and quickly add in the remaining 1 stick of Butter and the Vanilla, Baking Soda and Salt. Stir only until the Butter melts, and then quickly pour the Brittle onto the sheet pan, spreading the mixture thinly with a silicone spatula. When the Brittle has completely cooled, break the candy into pieces.
<b>SERVE</b>	Store the Brittle in a tightly sealed container.