

## **Peanut Brittle**

**Show: Nov 7th**

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**Ingredients:**Makes 1 1/2 pounds

Have a Microwave handy. (Your microwave may not be the same power as mine, so please watch the times stated)

1 1/2 cups Sugar  
3/4 cup Light Corn Syrup  
2 Tbl Butter, unsalted  
2 cups Peanuts  
1 tsp Vanilla  
1 tsp Baking Soda

**Procedure:**

Grease a jellyroll (sheet pan) pan. Put 1 1/2 cups sugar and 3/4 cup light corn syrup in a 2-quart measuring cup or an ovenproof bowl. Stir until blended.

Microwave uncovered on high for 3-minutes. Stir and microwave again for 4-minutes. Stir in 2-Tbls butter, 2-cups peanuts and 1 tsp vanilla and microwave uncovered on high for 5-6 minute. Using a small spoon, take a small amount of mixture out and drop it into 1 cup of ice water. If it forms threads and is medium-golden brown, it is ready for the next step.

Now mix in 1 tsp baking soda. Pour onto prepared pan, using spatula, spread evenly. Let cool until hard. Break into pieces. Store in airtight container.

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