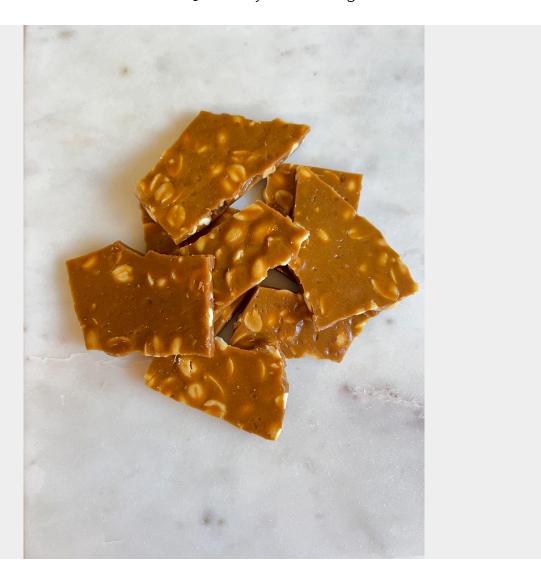
PEANUT BRITTLE

Posted on March 9, 2022 by Julie Herrington



Peanut Brittle

• 1/3 Cup Water

- 1 1/4 Cup Granulated Sugar
- 1/3 Cup Corn Syrup
- 8 oz Unsalted Butter (softened)
- 1/2 tsp Salt
- 1/2 tsp baking soda
- 2 Cups peanuts (or any nut of your choice) (roasted)
- 1. In a medium size saucepan, heat water, sugar and corn syrup to 240 degrees F.
- 2. Once the mixture has reached 240, slowly add butter, being careful to not stop the cooking process or have the mixture splatter out and burn you.
- 3. Continue to let the mixture cook until it reaches the desired color. (Lighter honey color will give you more butter notes, a darker caramel color will give you a richer caramel flavor).
- 4. Once you've reached the desired color, turn heat off and stir in the baking soda, salt and peanuts.
- 5. Pour out immediately on a foil lined pan or a silpat and spread out.
- 6. Let cool completely then break into smaller pieces. Store in an airtight container.