



### **Peanut Brittle**

When heating the sugar mixture, cover the pot with a lid to help prevent the mixture from boiling over. (The lid does not need to fit snugly; it should cover the pot completely without a risk of sliding off.) Even with the pot covered, keep an eye on it and reduce the heat if needed. The mixture gets very hot, so be careful.

#### **Ingredients:**

- 1 1/2 cups sugar
- 3/4 cup light corn syrup
- 3 Tbs. water
- 1 tsp. vanilla extract
- 3 Tbs. unsalted butter
- 1 tsp. baking soda
- 1 1/2 cups salted peanuts



#### **Directions:**

Line a cookie sheet with a Silpat liner.

In a copper pot over medium-high heat, combine the sugar, corn syrup, water and vanilla. Stir until the mixture starts to boil. Cover and boil for 3 minutes. Uncover and brush the inside of the pan with cold water. Cook until a candy thermometer registers 280°F, 12 to 15 minutes more.

Remove the pan from the heat and add the butter, stirring until it melts. Return the pan to the heat and cook, stirring occasionally, until a candy thermometer registers 300°F, 7 to 10 minutes.

Working quickly and carefully, remove the pan from the heat and add the baking soda, stirring constantly until incorporated. Stir in the peanuts. Pour the brittle onto the prepared cookie sheet and spread evenly. Let cool, then break into small pieces.

Adapted from Williams-Sonoma