

Peanut Brittle:

Ingredients

- 1 cup white sugar
- 1/2 cup light corn syrup
- 1/4 teaspoon salt
- 1/4 cup water
- 1 cup peanuts
- 2 tablespoons butter, softened
- 1 teaspoon baking soda

Directions

1. Grease a large cookie sheet. Set aside.
2. In a heavy 2 quart saucepan, over medium heat, bring to a boil sugar, corn syrup, salt, and water. Stir until sugar is dissolved. Stir in peanuts. Set candy thermometer in place, and continue cooking. Stir frequently until temperature reaches 300 degrees F (150 degrees C), or until a small amount of mixture dropped into very cold water separates into hard and brittle threads. Watch your mixture closely as this can happen very quickly.
3. Remove from heat; immediately stir in butter and baking soda; pour at once onto cookie sheet. The baking soda will cause the mixture to expand considerably. With 2 forks, lift and pull peanut mixture into rectangle about 14x12 inches. Be very cautious because it will be extremely hot. Cool for at least an hour. This can be accelerated by putting the cookie sheet in the freezer. Snap candy into pieces.

Additional Tips:

- You can double the amount of peanuts for an even more nutty candy.
- Other nuts like macadamia nuts, walnuts, or almonds, are also delicious in this recipe.
- This recipe works great as a homemade gift for friends, coworker, and family during the holidays.