



Macadamia Nut Brittle

Yield: about 2 pounds

3- baking sheets, brushed with canola oil

candy thermometer

300°F

Christmas is not a holiday without a brittle of some sorts. I like to purchase bags of nuts from Trader Joes. They seem to have the best price and a great

turn over so you get the freshest!

12 ozs	macadamia nuts, unsalted
2 cups	granulated sugar
1 cup	corn syrup, light
1/2 cup	water
1/2 cup	unsalted butter, softened
1-1/2 tsp	baking soda
1/2 tbsp	pure vanilla extract

1. On a baking sheet, place nuts in a single layer, place into preheated oven for 5 minutes.
2. In a saucepan combine sugar, corn syrup and water, cook over low heat until sugar dissolves. Increase heat to medium and bring mixture to a boil and stir in butter. Continue cooking, stirring frequently with a wooden spoon, until a candy thermometer reaches 280°F, (soft-crack stage).
3. Add the nuts and continue cooking, stirring constantly until the candy thermometer registers 305°F (hard crack stage). The syrup will be a rich golden color.
4. Remove from the heat and stir in the baking soda and vanilla. Pour onto the lightly greased pans, with a spatula dipped into cold-water spread candy as thin as possible.
5. Cool completely and break into pieces.