



Perfect Peanut Brittle

Buttery nutty and so flavorful!

Yield: about 2 pounds

3- baking sheets, lightly oil 2 of them.

3 cups	dry-roasted peanuts
2 cups	granulated sugar
1 cup	corn syrup, light
1/2 cup	water
1 cup	unsalted butter
1-1/2 tsp	baking soda
1/2 tbsp	pure vanilla extract

1. Place peanuts on un-oiled baking sheet and place into an oven at 300°F. Just for 5 minutes to warm.
2. In a heavy bottomed saucepan combine sugar; corn syrup and water cook over low heat until the sugar dissolves. Increase flame to medium, 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 warm peanuts 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 heat and stir in baking soda and vanilla. Pour onto lightly oiled pans, with a spatula dipped into cold-water spread candy as thin as possible.
5. Cool completely and break into pieces.