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Peanut Brittle



Ingredients

14 oz. granulated white sugar
8 fl oz. water
12 oz. golden, agave or maple syrup
12 oz. salted peanuts
1 tsp. baking soda

Preparation

- 1 Grease a flat cooking sheet
- 2 Bring to boil the sugar, water and syrup and cook on a medium heat until the soft ball stage is reached
- 3 Add the nuts and continue to cook until combined
- 4 add the baking soda and cook until the mixture begins to turn golden brown
- 5 pour out the hot mixture onto the baking sheet and spread it out as much as possible with a wooden spoon
- 6 cool completely and break into pieces
- 7 keep the brittle in an air tight container

Cooks Note

Prep Time: 25 min; Cook Time: 25 min
