Posted on 17 September 2012

by ewfood

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. kepp the brittle in an air tight container

Cooks Note

Prep Time: 25 min; Cook Time: 25 min