

Peanut Brittle

Addictive, sweet, and
crunchy.



Line $\frac{1}{2}$ sheet pan with a silicone sheet (silpad) or parchment paper.

In a medium saucepan combine and bring to a boil:

2 cups sugar

$\frac{1}{2}$ cup water

4 ounces (1 stick) unsalted butter

$\frac{1}{3}$ cup corn syrup

Continue to cook, stirring just once, until it reaches 300° F

Remove from heat and add:

$\frac{1}{2}$ teaspoon baking soda

12 ounces roasted peanuts

Pour the brittle onto the prepared sheet pan. Quickly spread with an offset spatula that has been coated with melted butter or non-stick cooking spray. Let cool.