

PEANUT BRITTLE RECIPE

1-1/2 Cups White Cane Sugar
1/2 Cup Light Karo Syrup
3/4 Cup Water

2 Cups Raw, Blanched, Virginia Peanuts
2 Tablespoons Butter or Margarine
1 Tablespoon Baking Soda

One fourth of a 1/4 lb. stick of butter, or margarine = 2 Tablespoons.

("I can't believe it's not butter" can be used to grease the cookie sheet, but DO NOT use this in the recipe.)

PREPARATION: It is VERY IMPORTANT to do this in advance.

- Lightly grease a large (at least 14"x17") cookie sheet with butter or margarine. Place the cookie sheet on a breadboard (for insulation) on the table, or counter, where you will pour the hot brittle.
- Place beside the cookie sheet a small dish with a teaspoon of Vanilla, a small dish with a Tablespoon of **sifted** Baking Soda, and a hot pad (to set the hot pan of brittle on when the above are added).
- Measure out 2 Cups of peanuts and remove any loose brown skins. Warm the peanuts in a pie tin in the oven (or toaster-oven) at 250 degrees. Put 2 Tbs. Butter, or margarine, in a small dish or on a folded paper towel. Get candy thermometer (one that clips to the side of the pan with a 5" spike is best).
- USE A 3 QUART SAUCEPAN (with handle) and a WOODEN SPOON (not metal).

1. Combine sugar, syrup and water in the saucepan. Stir enough to mix well. Place on stove-top burner at medium heat. No further stirring is needed now. After this has boiled several minutes, the thermometer can be placed in the pan. It will take 10 or 15 minutes to reach 235 degrees.
2. When it gets near 235° remove the pan of peanuts from the oven and place it nearby.
3. At 235° put the butter in the pan and quickly stir a few times to melt it. Leave spoon in pan and use hot pads to add the peanuts, and then stir gently until mixed.
4. From now on stir constantly - slowly - to prevent burning. When temperature reaches 300° remove the thermometer (use a hot pad). Stir a couple of times and quickly place the pan on the hot pad beside the cookie sheet. **LEAVE THE SPOON IN THE PAN.**

THESE NEXT STEPS MUST BE DONE QUICKLY – BE CAREFUL NOT TO GET BURNED!

1. Pour the spoonful of Vanilla over the brittle and quickly stir a few times.
2. Then quickly add the baking soda. Pick up the pan by the handle and (holding it over the cookie sheet) **QUICKLY STIR** to mix it completely. **THIS STIRRING MUST BE DONE IN ABOUT 4 SECONDS.** This is the most important part of the process – only stir about 3 times around the pan, fast. You want to get it out of the pan while the baking soda is 'exploding' and you want to keep as much air as possible in the candy.
3. **TURN THE PAN UPSIDE DOWN – POURING THE BRITTLE ON THE CENTER OF THE COOKIE SHEET.**
4. Use the spoon to get **ALL** of the brittle out of the pan - **QUICKLY.**
5. The brittle will foam up. Use the spoon to **SPREAD OUT THE CENTER** leaving it at least 3/4" thick.
6. Use the spoon to keep it on the cookie sheet. **TOP IT ONLY ONCE!**

Now you can relax – the hard part is done.

- **LET IT COOL!** A wire rack can be placed on the breadboard, under the cookie sheet to help.

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- After it has cooled to room temperature - use a large paper bag (the ones that markets use for your carry-out groceries). Lay the bag on it's side, insert the cookie sheet with brittle side up. Stand the bag up and separate the brittle from the cookie sheet and remove the sheet.
- With the bag lying flat on the side and the brittle bottom side up, hold a table knife by the blade and use the handle to tap the brittle, (easy does it) breaking it into bite size pieces.
- Store it in a plastic food bag, with a tie, in a container. A 3 lb. coffee can, with a food storage bag in it, is ideal. KEEP CONTAINER CLOSED – any air getting to the brittle will make it sticky.
- It will keep a loooonnnng time when not exposed to air. DO NOT REFRIGERATE.

Note: It is NOT necessary to warm the peanuts in advance. Room temperature is OK.
It just saves some time.

Note: This brittle has been made with all kinds of nuts: Spanish Peanuts, Almonds, etc., but Raw, Blanched Virginia Peanuts are the BEST, by far. Be sure there are no brown skins.