

## *Peanut Brittle*

**1/2 CUP BUTTER (SALTED ALWAYS IN ALL OF MY RECIPES)**

**1/2 CUP LIGHT CORN SYRUP**

**1 CUP GRANULATED SUGAR**

**1 HEAPING CUP RAW PEANUTS (SKINS ON)**

**1 TSP. VANILLA EXTRACT**

**1 1/2 TSP. BAKING SODA**

In a large skillet or medium saucepan, melt butter on low setting. While butter is melting, get out a medium sheet pan and line it with aluminum foil. Once butter is melted, pour enough butter on a lined pan (about 3 tbsp.) and spread it around to pour the cooked candy on.

Now, add remaining ingredients (except vanilla) to the saucepan with butter and cook until it is crack stage. If you have a candy thermometer, you can use the temp on it however, I think the best way to tell is to use the sheet pan: once the candy forms strings on the edge of a spoon, pour a little (a little, y'all) on the buttered pan and once cooled, check to see if it is hard like candy.

Once it successfully reaches the crack stage, add baking soda and vanilla and stir well, then pour out onto the buttered sheet pan.

**CAUTION:** Candy is very hot. Spread out thin with a spatula and let cool completely, then break into small pieces and store in a wide-mouth mason jar with a lid or an air-tight container.

# Microwave Peanut Brittle

## USE SAME INGREDIENTS AS THE PREVIOUS RECIPE

Roast peanuts on a cookie sheet at 350 degrees F for 8 minutes.

In a glass batter bowl, stir together peanuts, sugar, corn syrup and salt. Microwave on high for 4 minutes.

Take out and stir well, then microwave for 4 more minutes. Stir in butter and vanilla, then microwave 2 minutes longer. Finally, add baking soda and quickly stir until light and foamy. Immediately pour onto a lightly greased (with butter) cookie sheet.



**CAUTION:** Candy is very hot. Spread out thin with a spatula and let cool completely, then break into small pieces and store in a wide-mouth mason jar with a lid or an air-tight container.

*“Don’t want to stand over the stove, no problem! Make this in the microwave instead, but it doesn’t have quite the same toasty flavor as cooking it in the skillet. It is still good though, y’all.” -Tammy*