

## *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.