Peanut Brittle

Golden shards with a proper snap



MAKES

About 2 lb; 60-72 small pieces

TIME

30-45 min cooking + 1 hr cooling

TOOLS

Candy thermometer; heavy 3-quart pan

BAKER'S NOTE

Measure everything first. Hot sugar requires an adult-only workspace.

Ingredients

1 1/2 tsp baking soda
1 tsp water + 1 cup water, divided
1 tsp vanilla
1 1/2 cups sugar
1 cup light corn syrup
3 tbsp butter
1 lb shelled raw peanuts
Butter, for 2 rimmed trays

How to Make It

1. Butter two trays; keep warm in a 200°F oven. Combine soda, 1 tsp water and vanilla in a small cup.

2. Heat sugar, remaining water and syrup in the heavy pan, stirring occasionally, to 240°F. Add butter and raw peanuts.

3. Stir constantly until 300°F. Remove from heat; carefully stir in soda mixture, which foams. Immediately spread on warm trays. Cool at least 1 hour; break.

Serving & Storage

Keep airtight, cool and dry up to 2 weeks. Avoid refrigeration and mixed cookie tins; humidity makes brittle sticky.

Adapted from Betty Crocker Kitchens: Peanut Brittle.