

Peanut Brittle



FROM THE KITCHEN OF
DEBBIE MACOMBER

Inspired by my Christmas book, *Dear Santa*, this crunchy, buttery Peanut Brittle is a much-anticipated Christmas treat around here. It's airy, crispy texture, combined with sweet and salty flavors isn't hard to achieve with some stirring and patience. Soon you'll have a delicious treat to share for the holidays.

Makes about 2 ½ pounds

Ingredients

2 cups sugar
1 cup light corn syrup
½ cup water
1 cup (2 sticks) unsalted butter, cubed
2 ¼ cups roasted, salted peanuts
1 ½ teaspoons baking soda

Directions

Line a baking sheet with parchment paper so it hangs over all sides. Set aside.

In a large, deep pot, bring the sugar, corn syrup and water to a boil over medium heat, stirring constantly. Once boiling, add the butter and continue to cook, stirring occasionally, until mixture comes to 280°F on a candy thermometer, 15 – 20 minutes.

Slowly stir in the peanuts and continue to cook for 5 – 10 more minutes, until mixture reaches 305°F.

Remove from the heat and immediately stir in the baking soda (it will foam up). Pour onto parchment-lined baking sheet and spread into an even layer. Cool completely, then break into pieces.