



Noreen's Kitchen

Old Fashioned Peanut Brittle

Ingredients

3 cups sugar	2 teaspoons vanilla extract
1 cup light corn syrup or golden syrup	2 teaspoons baking soda
3 cups raw or dry roasted peanuts	1 teaspoon salt
1/4 cup water	

Step by Step Instructions

Combine sugar, water, syrup and salt in a heavy bottomed saucepan.

Place over medium heat and allow to come to a boil.

Add peanuts and stir well.

Place a candy thermometer into the saucepan.

Allow the mixture to simmer until it reaches 300 degrees or the hard crack stage.

Remove from heat.

Add vanilla and stir well.

Add baking soda and stir, stir, stir, making sure to completely combine the soda into the hot mixture. This will cause a chemical reaction that will make the candy change color to a lighter brown.

Pour the hot mixture into the prepared baking sheet. Spread evenly and if the peanuts are not well distributed, take a fork and spread them out.

Allow the brittle to cool completely before attempting to break apart. This will take at least 1 hour.

Store in an airtight container until ready to serve or share.

Enjoy!