



Homemade Peanut Brittle

INGREDIENTS:

- 1 cup water
- 1 cup Light Karo Corn Syrup
- 2 cups granulated sugar
- 1 lb. raw peanuts (be sure to use raw- I found mine in the produce section of my grocery)
- 1/4 teaspoon salt
- 2 Tablespoons butter (plus enough to coat a large jelly roll pan)
- 2 heaping teaspoons baking soda

DIRECTIONS:

- Liberally butter a large jellyroll pan (this is just a cookie sheet with sides- the bigger, the better!) and set it on a towel or potholders (it will get very hot when you pour the brittle in).
- In a large saucepan (I used a dutch oven pan) place water, Karo syrup and sugar.
- Place a candy thermometer in the pan (I clipped mine to the side)
- Heat on high and boil until soft ball stage (238F degrees), stirring occasionally.
- While this is boiling, measure out the remaining ingredients and have them ready to add.
- At 238F degrees, add the peanuts, salt and butter and carefully STIR continually until mixture reaches brittle stage (310F degrees). This took me about 15-20 minutes.
- Add baking soda and stir until it disappears. The mixture will foam up and double in size (that's why you need a big pan!). Give it few seconds to get nice and foamy.
- CAREFULLY, using oven mitts, pour mixture onto your buttered jelly roll pan. Do not spread it out, just let it spread it out on its own. Allow brittle to cool for several hours (don't rush this part-- it is worth the wait!)
- Once it is completely cool, break it up into chunks and enjoy!!!!!!