

BW Classic Peanut Brittle

INGREDIENTS

- 1 cup Sugar
- ½ cup Light corn syrup
- ½ cup Water
- 1 cup Spanish peanuts
- 1 tsp Baking soda

DIRECTIONS

1. Set out a cookie sheet with parchment paper or foil to pour hot peanut brittle onto.
2. In high-wall pan combine sugar, water and corn syrup. Cook at medium-high heat, stirring regularly. Bring mixture to hardball temperature of 250 to 265 degrees F. This will take approximately 10 minutes.
3. Once at hardball, add peanuts (which may pop). Let the mixture turn a light clear brown and the peanuts will start to smell.
4. Remove from heat. Quickly add baking soda and stir into mixture. It will foam up.
5. Immediately pour onto cookie sheet and spread with spoon. Move quickly as it will start to harden right away. Let cool completely. Break into pieces.

Recipe found on bekahewalters.wordpress.com