



## Clementine's Favorite Peanut Brittle

Makes 1  $\frac{1}{2}$  pounds

- 1 tablespoon unsalted butter, plus more for pan (or use a Silpat sheet)
- 2  $\frac{1}{2}$  cups roasted salted peanuts
- 1 cup granulated sugar
- 1 cup light Karo syrup
- 1 tablespoon baking soda

1. Butter a large sheet pan or use a Silpat Silicone sheet in the pan instead of the butter.
2. Mix peanuts, sugar, and light Karo syrup in a medium pan
3. Use medium heat and bring to a boil, stirring from time to time (watch for boiling point).
4. Once mixture comes to a boil, insert a candy thermometer (we prefer the Maverick brand digital thermometer since it beeps when the right temperature is reached).
5. Continue boiling, without stirring, until temperature registers 295°, about 6 minutes.
6. When sugar begins to caramelize, and the peanuts start to brown, stir the mixture gently from time to time to ensure an even coloring.
7. Remove pan from heat, and stir in the butter and baking soda; the mixture will begin to foam up (that is normal), so stir them in quickly. Be sure to mix VERY well to incorporate all the butter and baking soda.
8. Pour onto the prepared sheet pan.
9. As soon as candy is cool enough to handle, use a silicone spatula (heat resistant to 650 F!) to spread the mixture as thinly as possible over the sheet pan. Allow the brittle to cool completely, about 45 minutes, then shatter into bite-size pieces.