

Peanut Butter Brittle Recipe

(Betty Crocker's Cookbook 40th Anniversary Edition)

What you will need:

- 1 ½ teaspoon baking soda
- 1 teaspoon water
- 1 teaspoon vanilla (I use real vanilla, not imitation)
- 1 ½ cups sugar
- 1 cup water
- 1 cup light corn syrup
- 3 tablespoons butter
- 1 pound shelled unroasted peanuts (3 cups raw Spanish peanuts)

1. Generously butter a metal cookie sheet or round pizza pan and set aside. Keep at room temperature. (I use a large 16" round pizza pan) Make sure the pan is thick enough to withstand 300 degrees and has a ½ to 1" edge.
2. Mix the baking soda, water, and vanilla in a small ¼ cup container and set aside.
3. Mix the sugar, water and corn syrup in an 11" stainless steel fry pan with at least a 3" depth.
4. Cook over medium heat, stirring occasionally. Make sure the candy thermometer is secured to the pan.
5. Cook to 240 degrees exactly and leave on heat. Stir in the butter and peanuts.
6. Continue to cook, stirring constantly until it reaches 300 degrees exactly.
7. Remove from heat. Re-stir the baking soda, water, and vanilla, and quickly stir it into the hot mixture (it will foam up).
8. Stir until it is well blended, then quickly pour it onto the buttered cookie sheet and spread it out to the desired thickness.
9. Let it cool for several hours or overnight.
10. Once cool, get an empty cookie sheet and set it on top of the pan with the candy in it.
11. Hold the pans together and flip them over. Set it back on the counter (the pan with the candy should be on top upside down).
12. Hit the back of the pan with a hammer or mallet. This will break up the candy and it will fall into the empty pan. Then remove the top pan and make sure all the candy has fallen.
13. Once it is all in the other pan, you can break it into smaller pieces by hand to the desired size. Enjoy!