

Macadamia Orange Brittle

<http://userealbutter.com/2008/01/15/macadamia-orange-brittle-recipe/>

4 oz. water

14 oz. sugar

4 tbsps light corn syrup

1 cup macadamia nuts, roughly chopped (originally calls for hazelnuts, skinned and toasted)

1/2 tsp orange zest

Line a half sheet pan with silpat or parchment. Grease or lightly butter. Combine the water, sugar, and corn syrup in a saucepan and gently stir them together with clean fingers to remove pockets of dry sugar in the pan. Cover the saucepan and bring to a boil. Once steam is escaping from under the lid, let boil for a minute then remove the lid. Don't stir the mixture. Cook until the sugar reaches an amber color (about 315°F). Remove from heat and let bubbles subside for a minute. Stir in the nuts and zest with a warm spoon (so the sugar doesn't react to the cold). Make sure the ingredients are evenly distributed. Pour mixture onto sheet pan and spread to a thickness of about 1/4 to 1/2 inch. If it cools too fast and becomes too hard to spread, put it in a 350°F oven for a couple of minutes to heat it up and make it spread. Let it cool completely and then break it into pieces.