

## **Peanut Brittle**

<http://userealbutter.com/2008/01/19/peanut-brittle-recipe/>

*from the Nut Factory*

2 cups sugar  
1 cup light corn syrup  
1 cup water  
2 cups raw Spanish peanuts  
1/2 tsp salt  
2 tbsps butter  
2 tsps baking soda

Heat and stir sugar, corn syrup and water in a heavy saucepan until sugar dissolves. Add salt. Cook over medium heat to and add peanuts at 250°F. Continue cooking to 290°F, stirring often. Remove from heat. Stir in butter and baking soda. Beat to a froth for a few seconds and pour onto well-buttered pan(s) or silpat, spreading with spatula. If desired, cool slightly and pull with forks (or fingers) to stretch thin. Break up when cold. Makes 1-1/2 pounds of peanut brittle.