

Pepita Brittle

<http://userealbutter.com/2009/11/09/pepita-brittle-recipe/>
from [Smitten Kitchen](#)

butter or vegetable oil
2 cups (450 g) sugar
4 oz. (115 g) butter, unsalted
1/3 cup (115 g) light corn syrup
1/2 cup + 2 tbsps water
1/2 tsp baking soda
1 tbsp coarse or flaky sea salt
1 1/2 cups (200 g) pepitas, raw and unroasted

Line a 12x16 x1/2-inch baking sheet with parchment or silpat. If using parchment, grease the paper with butter or oil. In a medium or large saucepan, combine the sugar, butter, corn syrup, and water. Stir the sugar until it is completely moistened. Cook the sugar over medium high heat until it thickens. It bubbles quickly and often, so keep an eye on it and reduce heat as necessary to keep it from boiling over. The sugar mixture should turn golden after about ten minutes. When it is just shy of the desired color* (because it continues to cook a little after you remove it from the heat), remove the saucepan from the heat and carefully whisk in the baking soda and salt. Use a heatproof spoon or spatula to fold in the pepitas. Pour the contents onto the baking sheet and quickly spread it out evenly. If you want to score the brittle, do so while it is still warm, otherwise let it cool completely and then break it into pieces. Store in airtight container.

*For me this corresponds to 317°F at 8500 feet above sea level or 330°F at sea level.