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## ♦ Peanut Brittle ♦

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### I N G R E D I E N T S

1 cup sugar  
1/2 cup light corn syrup  
1/8 teaspoon salt  
1 cup dry-roasted or shelled raw peanuts  
2 tablespoons butter  
1 teaspoon baking soda  
2 teaspoons vanilla

### I N S T R U C T I O N S

1. Cook first sugar, corn syrup, and salt in a medium-size heavy saucepan over medium heat, stirring constantly, until mixture starts to boil.
2. Boil without stirring for 5 minutes or until a candy thermometer reaches 310°.
3. Add peanuts, and cook 2 to 3 more minutes or to 280°. (Mixture should be golden brown)
4. Remove from heat, and stir in butter and remaining ingredients.
5. Pour mixture onto parchment paper. Allow to stand 5 minutes or until hardened. Break into pieces.