



Country House Peanut Brittle

Ingredients:

- 1 tablespoon pure vanilla extract
- 1 tablespoon baking soda
- 1 tablespoon salt
- $\frac{3}{4}$ cup butter, divided – $\frac{1}{4}$ cup to butter the sheet pan,
 $\frac{1}{2}$ cup to make the candy
- 3 cups granulated sugar
- 1 cup light corn syrup
- $\frac{1}{2}$ cup water
- 3 cups raw peanuts, shelled

Directions:

Prepare a rimmed 12" x 17" baking sheet, by generously coating it with $\frac{1}{4}$ cup of butter; set aside.

Place vanilla extract into a small bowl; set aside.

Combine the baking soda and salt in a small bowl; set aside.

In a large saucepan, combine the sugar, corn syrup and water and bring mixture to a boil.

Attach a candy thermometer and cook over medium-high heat until the syrup reaches 240°F.

Stir in the peanuts and continue cooking and stirring until the candy reaches 300°F.

Immediately remove from the heat, and quickly add the remaining $\frac{1}{2}$ cup butter, vanilla, baking soda and salt. Stir until the butter melts.

Quickly pour the candy onto the prepared baking sheet, spreading the mixture evenly.

When the brittle has completely cooled, break into pieces.

Store in an airtight container.

Recipe makes 3 lbs. of brittle.