



Peanut Brittle Deluxe

A RECIPE BY DIANE BANDURA

Prep Time - 5 minutes

Makes about 2 pounds

Bake Time - 30 minutes

ingredients

- 2 cups Sugar
- 1 cup Corn syrup
- 1/4 cup Water
- 1 1/2 cups Peanuts, salted
- 2 tbsp Butter
- 1 tsp Vanilla
- 2 tsp Baking soda

directions

- In 3 quart saucepan combine sugar, corn syrup and water. Mix well. Cook over medium heat to 285F stirring often to prevent scorching.
- Add peanuts and butter. Cook to 295F (hard crack stage), stirring constantly.
- Remove from heat.
- Add vanilla and soda stirring well, working quickly.
- Pour onto large, well greased cookie sheet.
- Spread with spatula as thin as possible.
- When cold, break into pieces.