

Loaded Peanut Brittle (Takes about 45 to 60 minutes)



Ingredients:

- 2 Cups White Sugar
- ½ Cup White Corn Syrup (Karo Syrup)
- ½ Cup Water
- 2 Tablespoons Melted Butter
- 1 Teaspoon Baking Soda (Measure Carefully)
- 2 ½ Cups of Peanuts (Extra Large Virginia Peanuts)

Equipment:

- Heavy bottomed Pan (4 to 6 Quarts)
- Candy Thermometer
- Wooden Spoon (or Silicone)
- Cookie Sheet
- Parchment Paper (to line Cookie Sheet)

Directions:

- Preheat your Oven to 325°, Prepare Parchment Paper lined Cookie Sheet, and heat it in the Oven.
- Measure out the butter and melt it. Measure out the peanuts. Measure out the Baking Soda.
- Add Water, Syrup, and Sugar to the pan. Insert Candy Thermometer, and start to boil on Med-High heat. Stir, but not too often until the temperature gets to about 200° or so (until the sugar looks melted).
- Continue to cook until the Candy Thermometer measures 270°. Then add the peanuts. Remove the warmed cookie sheet from the oven. Stir more frequently and watch the temperature closely until it reaches 300° (Hard Crack stage) -- be careful to not overcook too much or it can start to taste burnt.
- Vigorously stir in the melted butter (15 to 30 seconds).
- Vigorously stir in the Baking Soda. The mixture should foam up. Then pour it onto the warmed cookie sheet and spread it out with the wooden spoon the best you can before it starts to set up.
- After it is cool, break it into pieces by smacking it with the handle of a table knife - and enjoy!

