

PEANUT BRITTLE

MAKES ABOUT 2½ POUNDS

Peanut brittle is an old-time candy that makes a wonderful hostess gift or take-home-from-dinner gift. Once you understand the basic structure of the recipe, you can get creative. See the variation below for an easy swap-out, then take the idea and run with it. **SPECIAL EQUIPMENT:** candy thermometer

Cooking spray, for greasing the pans

2 cups sugar

1 cup light corn syrup

1 cup water

2 teaspoons vanilla extract

2 cups raw blanched peanuts

1 tablespoon unsalted butter

1½ teaspoons baking soda

Pinch of salt

1 teaspoon light honey, such as acacia

Line a baking sheet with foil and coat with cooking spray. Set aside.

In a large, high-sided pot, stir together the sugar, corn syrup, water, and vanilla just to combine. Bring up to a bubble over high heat and cook, without stirring, until the syrup reaches 240°F. Add the peanuts and cook, stirring constantly, until the syrup reaches 300°F. Add the butter and baking soda and stir to combine. The mixture will bubble up and be hot, so stir carefully. Continue stirring until it foams up and is golden brown, about 10 seconds. Stir in the salt and honey.

Carefully pour the mixture onto the prepared baking sheet and let sit at room temperature until cooled and hardened, about 1 hour.

Break into smaller pieces and store at room temperature in an airtight container for up to 1 week.

VARIATION

Hawaiian Brittle: Replace the peanuts with macadamia nuts and add $\frac{1}{4}$ cup unsweetened shredded coconut when you stir in the nuts.



St. Honoré Cake