

Peanut Brittle



During the holidays, my husband bakes hundreds of Christmas cookies. I make several kinds of candy and two kinds of cookies. I will admit, very few are vegan or dairy free and I have been known to indulge. One of the candies I make is peanut brittle, and it can be made vegan. The key to the recipe is to use a candy thermometer,

getting it to the right temperature is key for it to crack properly and not be sticky. It is easy to make and addictive.

Ingredients

2 Cups Sugar

1 Cup light corn syrup

½ Cup water

2 cups raw or salted Spanish or cocktail peanuts – do not use dry roasted

2 teaspoon baking soda

1 teaspoon vanilla

1 teaspoon butter (optional) or use vegan butter

In a heavy saucepan, cook sugar, syrup and water to 280 degrees. Do not stir except to mix. Add nuts and cook in syrup for 3 minutes or until golden. Add soda and remove from heat. Mixture will foam. Add butter and vanilla and pour onto buttered cookie sheet. Break up into pieces when cold.

This is not healthy but everything in moderation.....tis the season!