

Microwave Peanut Brittle



Prep Time	Cook Time	Cooling Time	Total Time
10 mins	7 mins	30 mins	47 mins

Equipment

- microwave
- Candy Thermometer
- Microwave safe bowl
- Silicone spatula or wooden spoon
- Forks
- sheet pan
- Cooking spray, shortening, or butter, or parchment paper

Ingredients

- 1 cup white granulated sugar 200g
- 1/2 cup light corn syrup 160g
- 1/8 tsp salt
- 1 cup dry roasted or raw peanuts 150g
- 1 Tbsp of butter salted or unsalted 15g
- 3/4 tsp of baking soda 3g
- 1 tsp of vanilla extract 5ml

Instructions

1. Add the sugar and corn syrup to a microwave-safe bowl and mix them together.
2. Heat in the microwave for 3 minutes, it should get bubbly. Then remove from the microwave. Use hot mitts if necessary.
3. Stir the mixture then add the peanuts, butter, and salt and stir until combined.
4. Heat again for 3 to 5 minutes until it gets light brown or blondish in color and the temp of the sugar reaches 300F/150C
5. Stir in the vanilla extract and the baking soda until well combined, it will probably foam up a little.
6. Pour the peanut brittle mixture onto a sheet pan that has been buttered, or lined with parchment paper or a silicone baking mat.
7. Spread out the brittle by pulling it with two forks, this will make it thinner.
8. Allow it to cool completely, then you can break it apart. Enjoy!

Notes

NOTE: Store the peanut brittle in an airtight container at room temperature for 3 to 4 weeks up to a couple of months. It can also be frozen for 3 to 4 months.