

Peanut Brittle

Ingredients:

- 1½ tsp. baking soda
- 1 tsp. water
- 1 tsp. vanilla
- 1½ c. sugar
- 1 c. water
- 1 c. light corn syrup
- 3 tbsp. margarine or butter
- 1 lb. shelled unroasted peanuts



Directions:

Butter a large cookie sheet; keep warm. Mix baking soda, 1 tsp. water and the vanilla; reserve. Mix sugar, 1 cup water and the corn syrup in large saucepan. Cook over medium heat, stirring occasionally, to 240° on candy thermometer (or until small amount of mixture dropped into very cold water forms a soft ball that flattens when removed from water).

Stir in margarine and peanuts. Cook, stirring constantly, to 300° (or until small amount of mixture dropped into very cold water separates into threads that are hard and brittle). Watch carefully so mixture does not burn. Immediately remove from heat; stir in baking soda mixture.

Pour half of the candy mixture onto each cookie sheet and quickly spread about ¼ inch thick; cool. Break into pieces.