

Peanut Brittle by Peg Pennell

Ingredients

- 1 cup sugar
- 1/3 cup white syrup
- 1 tsp salt
- 1/2 cup water
- 1 cup Spanish peanuts
- 1 tsp soda (scant)
- 1 tsp vanilla

Instructions

Boil sugar, syrup, salt and water until it threads. Add peanuts and cook until slightly brown. Take off stove and immediately stir in vanilla, soda and quickly pour into a buttered shallow pan.

Mom used a jellyroll pan and spread it out as far as she could and then let it cool completely. Then she broke it into pieces.

Summary

Yield: 8

Source: This was the peanut brittle my mom always made at Christmas.

Prep Time: 20 minutes

Category: Candy

Cuisine: American