

# 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