Microwave Peanut Brittle

Ingredients

- 1 cup sugar
- 1/2 cup white karo syrup
- 1 cup peanuts
- 1 tsp butter
- 1 tsp vanilla
- 1 tsp baking soda

Instructions

In a 11/2 quart glass bowl, stir together sugar and white corn syrup. Microwave four minutes on high. Take out of microwave and stir in one cup of peanuts. Microwave 3 to 5 minutes or until light brown. Take out of microwave and add butter and vanilla. Microwave 1 to 2 minutes. Remove from microwave, add1teaspoon baking soda; and stir until light and foamy. Pour on greased cookie sheet. Let cool 1/2 to 1 hour when cool, break into small pieces and store in airtight container.

Notes

This recipe was found in between the pages of Nell's cookbooks.