

TIM FARMER'S COUNTRY KITCHEN

PEANUT BRITTLE

*1 cup sugar
1/2 cup water
1/2 cup light corn syrup*

*1 tablespoon butter
2 teaspoons vanilla
1 teaspoon baking soda
1 cup peanuts*



In sauce pan on medium heat, add in first three ingredients and cook until sugar is dissolved. Turn heat up to high and measure temperature with a candy thermometer. Once liquid reaches 290 degrees, remove from heat and stir in rest of ingredients quickly and pour on sheet pan covered in parchment paper in thin layer. Let cool for 10 minutes. Once solid, break into pieces.