



Microwave Oven Peanut Brittle

Savannah · 29/09/2024



Prep Time

30 mins

Dificult

Medium

Servings

16

Description

I have used this for years and it is very good much easier than the traditional method and tastes just as good

Ingredients

— - 1 ½ cups dry roasted peanuts - 1 cup white sugar - ½ cup light corn syrup - 1 pinch salt (Optional) - 1 tablespoon butter - 1 teaspoon vanilla extract - 1 teaspoon baking soda

Instructions

1. Grease a baking sheet
2. and set aside. In a glass bowl
3. combine peanuts
4. sugar
5. corn syrup
6. and salt. Cook in microwave for 6 to 7 minutes on High (700 W); mixture should be bubbly and peanuts browned. Stir in butter and vanilla; cook 2 to 3 minutes longer. Quickly stir in baking soda
7. just until mixture is foamy. Pour immediately onto greased baking sheet. Let cool 15 minutes
8. or until set. Break into pieces
9. and store in an airtight container.