

Microwave Oven Peanut Brittle



Rated: ★★★★★

Submitted By: Linda C.

Photo By: POOKY1969

Prep Time: 10
Minutes

Cook Time: 20
Minutes

Ready In: 30
Minutes

Servings: 16

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

INGREDIENTS:

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|--------------------------------|----------------------------|
| 1 1/2 cups dry roasted peanuts | 1 pinch salt (optional) |
| 1 cup white sugar | 1 tablespoon butter |
| 1/2 cup light corn syrup | 1 teaspoon vanilla extract |
| | 1 teaspoon baking soda |

DIRECTIONS:

1. Grease a baking sheet, and set aside. In a glass bowl, combine peanuts, sugar, corn syrup, 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.
2. Quickly stir in baking soda, just until mixture is foamy. Pour immediately onto greased baking sheet. Let cool 15 minutes, or until set. Break into pieces, and store in an airtight container.