

Microwave Peanut Brittle

Ingredients

- 1 cup raw peanuts
- 1 cup sugar
- ½ cup white corn syrup
- 1/8 tsp salt
- 1 tsp butter
- 1 tsp vanilla
- 1 tsp baking soda

Instructions

- Combine peanuts, sugar, corn syrup and salt in a microwaveable two quart bowl
- Microwave 8 minutes, stirring well after 4 minutes
- Stir in butter and vanilla, blending well
- Microwave 2 minutes (the syrup will be very hot and the peanuts should be lightly browned)
- Add baking soda and stir gently until light and foamy throughout
- Pour onto a lightly buttered cookie sheet, spreading quickly with the back of a well buttered wooden spoon
- Pull to thin out when cool enough to handle (or stretch with a well buttered wooden spoon)
- Let cool thoroughly before breaking into bite size pieces
- Store in an air tight container