

MICROWAVE PEANUT BRITTLE RECIPE –

Microwave 1100 power - Vicki Dyas

Ingredients:

2 c sugar
1 c white Karo syrup
1/2 c water
1 1/2 c raw Spanish peanuts
2 t. butter
2 t. vanilla
2 t. baking soda

Instructions:

1. In 1 ½ quart casserole or glass bowl stir together sugar and syrup. Micro - 8 1/2 min - (all microwaving -on high power)
2. Stir in peanuts - Micro 11 min
3. Add vanilla and butter - Micro 2 min
4. Add baking soda - stir quickly until light and foamy and pour quickly onto greased cookie sheet. **Do not stir too much.**
5. Allow at least 30 minutes to cool and then break into pieces.

Call if you have questions – Vicki – 831-246-1713