



10 MINUTE NEVER FAIL MICROWAVE PEANUT BRITTLE

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- 1 c. sugar
- 1/2 c. light corn syrup
- 1 c. raw peanuts
- 1/8 tsp. salt
- 1 tbsp. butter
- 1 tsp. vanilla
- 1 tsp. baking soda

Combine first 4 ingredients in 2-quart microwave mixing bowl. Microwave on HIGH for 8 minutes, stirring after 4 minutes. Add butter. Microwave on HIGH 2 minutes. Brittle should not get too brown. Stir in vanilla and soda until light and foamy.

Spread on buttered baking sheet as thinly as possible. Cool. Break into pieces.