

Microwave Peanut Brittle

Yield: 12 servings

Prep Time: 0:10:00

Cook Time: 0:10:00

Total Time: 0:20:00

1. Stir peanuts, sugar, syrup, and salt in 1 1/2-quart baking dish.

- 1 cup Raw Peanuts
- 1 cup Granulated Sugar
- 1/2 cup Corn Syrup
- 1/8 tsp Table Salt

2. Microwave on high for 7-8 minutes, stirring after 4 minutes.

3. Add butter and vanilla. Cook 1-2 minutes until mixture browns slightly.

- 1 tsp Unsalted Butter
- 1 tsp Vanilla Extract

4. Stir in baking soda until light and foamy.

- 1 tsp Baking Soda

5. Pour onto greased cookie sheet. Cool, then break into pieces.