

Microwave Peanut Brittle

Ingredients

- 1 cup raw peanuts
- 1 cup sugar
- 1/2 cup light corn syrup
- 1/8 teaspoon salt
- 1 teaspoon butter
- 1 teaspoon vanilla
- 1 teaspoon baking soda

Instructions

1. Stir peanuts, sugar, syrup, and salt in 1 1/2 quart baking dish.
2. Microwave on high 7-8 minutes, stirring after 4 minutes.
3. Add butter and vanilla. Cook 1-2 minutes until mixture browns slightly.
4. Stir in baking soda until light and foamy.
5. Pour onto greased cookie sheet. Cool, then break into pieces.