

Microwave Peanut Brittle cooks in 10 minutes

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

Into a medium-sized bowl, dish, pot, container.....that can go into the microwave..... (We use a 3 1/2 quart [9" square by 2 1/2" deep] Corningware dish.) combine peanuts, sugar, corn syrup and salt. Cook **4 minutes** on high.

Butter pan while waiting.



Remove. Stir well, cook another **3 minutes**. (Make this 4 minutes if you have an older microwave with max power of 800 watts or less)

(We put the butter, vanilla & baking soda into three small glass dishes while waiting.)



Remove. Add butter and vanilla, stirring mixture to blend. Return to microwave and cook another **2 minutes**. (peanuts will be slightly browned and syrup hot)

[Once you add the baking soda, waste no time, things happen quickly.]

Remove. Add baking soda and gently stir 'til foamy. (It will foam up when the soda is added nearly reaching the top of the container)



Pour onto aluminum foil, or buttered pan. [It's best if two people do this. One holds the hot container and pours while the other scrapes the last out.]

Immediately after pouring into pan, if the brittle mix is piled too high in the pan I slam the pan on the counter a few times to make it spread.

After it cools, break into pieces. Store in an air tight container. (Actually, air tight doesn't matter at our house it eaten in hours.)



Print Next Page for Simple Form of Recipe

Microwave Peanut Brittle cooks in 10 minutes

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

Into a medium-sized bowl, dish, pot, container.....that can go into the microwave..... (We use a 3 1/2 quart [9" square by 2 1/2" deep] Corningware dish.)

Combine peanuts, sugar, corn syrup and salt. Cook **4 minutes** on high.

Butter pan while waiting.

Remove. Stir well, cook another **3 minutes**. (Make this 4 minutes if you have an older microwave with max power of 800 watts or less)

(We put the butter, vanilla & baking soda into three small glass dishes while waiting.)

Remove. Add butter and vanilla, stirring mixture to blend. Return to microwave and cook another **2 minutes**.(peanuts will be slightly browned and syrup hot)

[Once you add the baking soda, waste no time, things happen quickly.]
Remove. Add baking soda and gently stir 'til foamy.(It will foam up when the soda is added nearly reaching the top of the container)

Pour onto aluminum foil, or buttered pan. [It's best if two people do this. One holds the hot container and pours while the other scrapes the last out.]

Immediately after pouring into pan, if the brittle mix is piled too high in the pan I slam the pan on the counter a few times to make it spread.

After it cools, break into pieces. *Store in an air tight container.*