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Recipe for peanut brittle with salted peanuts

Grandma's peanut fragility is one of my favorite holiday classics! It's super fun and easy to do and I love giving it as a gift during the holidays! Cozy in the kitchen on a cold winter night and making this recipe is always super fun! I've made my grandmother's recipe for peanuts brittle for 8 years, I still find one that's better than her. For as long as I can remember, I've had grandma's peanut. I have a vivid memory of a Christmas tray of confectionery that didn't come back until Christmas at her house. That was when I was really young because I come from a large Catholic family with my father, who has 7 siblings. Naturally, we grew out of my grandparents' house and turned it between my aunt and uncle and twice at my parents' house. But every year we had an infamous candy tray full of brittle peanuts. My Aunt Patty finally started doing it, too. But I didn't want this wonderful, tasty tradition to be left to her. I wanted to do it, too. I love the coloring of fragile peanuts, it screams falling, but tastes like Christmas. I remember when I called my grandmother with {she is now 94-years-old} and asked her for a prescription. The very first thing she told me was to make sure I wore very good gloves because otherwise I would burn my hands. She also noted that I should use oven gloves that I don't care about just in case I have to throw it away. Okay, at this point, I'm going to be honest that I was scared. The fear that I was - will massively spoil and B - burn myself. Both ugly situations. But I let go of the fear and carried on. He went for it, and boom, it turned out amazing. She was right, of course, the first 2 times I got it candy all over my gloves – but now I'm considered a pro. The hardest part of making grandma's peanut brittle is letting the candy cook at the right temperature. I'm just not patient. I only cook candy at 280 degrees because I like the color brittle at this point, my grandmother cooks up to 290. Either way, the fragile one is the best. I love pieces that are full of peanuts. My grandmother made this peanut brittle recipe until last year, she said that at 90 it was the only thing she would ever do again, that's how much my grandmother loves us and peanuts brittle. The tradition of making brittle peanuts in our homes is not so much a tradition anymore, unfortunately. So today I share my grandmother's Peanuts Brittle recipe in the hope that maybe you'll be bringing back homemade frail peanuts to your desk and your neighbors. How do you make grandma's peanut brittle? Butter a large tall double-sided hob. On low heat, bring to the boil sugar, corn syrup, water and 2 tablespoons of butter. Use a candy thermometer to cook until it reaches 240 degrees. Add the Spanish peanuts and cook until the thermometer reaches 290 degrees. Note: wanted to remove mine around 280-285, this is where I like coloring and crisis, but my grandmother likes 290. Remove from heat and quickly stir in the baking soda, salt and vanilla. Pour immediately into a buttered pan, and tilt the pan so that the brittle covers the entire pan corner into the corner. Do not use a knife to push around, your brittle will not look so pretty. How is Peanut Brittle preserved? Tightly wrap and store in an airtight container at room temperature. Proper storage should be fragile fresh for up to two months - if you can resist eating it all at once! I'm drooling over this pile of peanuts, I can't wait to make another batch. I love the holidays because all the fabulous treats. But my favorite part is making traditional gifts for my family and friends that I grew up on. Here are a few of my favorite vacations that we bundle together to make the best of a holiday goodie plate. What goodies will you do this season? Happy Holidays! XOXO San Don't forget to pin this recipe for my grandmother's peanut fragility to your favorite Pinterest board for later. Print Recipe Making my grandmother's peanut fragility is one of my favorite holiday traditions. This classic treat of salty sweet perfection is surprisingly easy. 2 cups sugar1 cup corn syrup1/2 cup water2 tablespoons butter + more for pan1 tablespoon baking soda1/2 teaspoons salt2 1/2 cup Spanish peanut butter large high double-sided cooking sheet. On low heat, bring to the boil sugar, corn syrup, water and 2 tablespoons of butter. Use a candy thermometer to cook until it reaches 240 degrees. Add the Spanish peanuts and cook until the thermometer reaches 290 degrees. Note: I like to remove mine around 280-285, this is where I like coloring and crunch, but my grandmother likes 290.Remove from heat and quickly stir in baking soda, salt and vanilla. Pour immediately into a buttered pan, and tilt the pan so that the brittle covers the entire pan corner into the corner. Do not use a knife to push around, your brittle will not look so pretty. Calories: 241kcal | Carbohydrates: 36g | Protein: 4g | Fat: 10g | Saturated fat: 2g | Cholesterol: 3mg | Sodium: 247mg | Potassium: 135 mg | Fibre: 1g | Sugar: 33g | Vitamin A: 35IU | Calcium: 22mg | Iron: 0.7mg This post has since been updated since November 2013. The original image is below. Save This post may contain affiliate links that will not change your price, but will share some commissions. Old Fashioned Homemade Peanuts Brittle is a crispy, crispy homemade candy loaded with roasted peanuts in a buttery, sweet sandy coating. It is the best peanut brittle EVER and perfect for home gift-giving. Don't forget to check out the video in the recipe box to see me demonstrate how it's done! If you like homemade cookies during the holidays to share with friends and family, be sure to also try Pecan pralines, Easy Homemade Peppermint Crust, Rocky Road Fudge, and Old Fashioned Divinity (my favorite candy recipe!). I love making and giving homemade candy around the holidays. The process of making candy is just so interesting and different from baking Christmas cookies, and as long as you take a candy thermometer (affiliate link), it's really cinch to create some pretty phenomenal candy candies to please friends and neighbors. This homemade peanut brittle recipe is an old-fashioned way to cooker-top, using sugar, corn syrup, butter and roasted peanuts. How to make Peanuts Brittle Peanuts Brittle is much easier than you might guess. It's just a matter of combining a handful of ingredients and then stirring until they reach 300 degrees F. on a candy thermometer. Here's how, How to make peanuts brittle: Combine corn syrup, sugar, water, and a little salt in a large saucepan, heating over low heat and stirring occasionally with a wooden spoon until it comes to a boil and reaches 280 degrees F.Add cubed butter and unsalted roasted peanuts and stir, stir, stir until the butter melts and the peanuts are completely coated in a mixture of candy. Candy gets thick and takes a little muscle, but it's easier if you mix it while pouring peanuts in (I have one of my kids or husband pour peanuts when I'm stirring). Keep cooking the candy until it reaches 300 degrees F on the candy thermometer (affiliate link) and the rich and golden brown candy color peanut butter has formed. 300 degrees F is also known as the hard cracking phase in candy making. Finally, add a little vanilla and baking soda. This will cause a reaction and the candy will bubble up a bit, which is why you want to make sure you are working with a large enough pot to contain the candy. Quickly mix and pour the hot peanut brittle mixture into the prepared tin pan, then let it cool completely before it breaks into pieces. Why are you using baking soda in Peanut Brittle? As in my favorite English caramel recipe, this homemade peanut brittle recipe requires 1 teaspoon of baking soda to be added right at the end of the cooking process. This is important because of the chemical reaction that results in the perfect peanut brittle texture. Baking soda creates a lot of small air bubbles in brittle, which is the perfect crisis I love. Some peanut brittle recipes use it, some don't. But I really think that's what puts this peanut brittle over the top and does its best. Tips for the best Brittle Break peanuts brittle into bite size pieces for easy eating, or larger shards that look pretty wrapped in festive cans for donation. Some people store nuts in the freezer for longer storage. If you have your peanuts in the freezer, be sure to pull them out at least an hour or two before making this peanut brittle so they are not when added to melted sugar, or it will freeze really quickly. I highly recommend investing in a candy thermometer (affiliate link) before making this homemade peanut brittle recipe. They are cheap and just choose one to target or order on Amazon if you don't already have one. It's so important because if you cook a brittle much more than 300 degrees F point, it could burn, and if you don't cook it long enough, the brittle peanuts won't be set as hard and be stickier and chewy than crispy and, well, brittle. Be prepared for rapid movement as soon as the temperature reaches 300 degrees F. Keep the pan ready ahead so that you can immediately pour and spread fragility. Actually, I actually tend to just tilt and shake the pan around to spread it rather than using a spoon or spatula. If you have peanut allergies or just don't like them, you can always sub the same amount of other nuts such as cashew nuts, macadamia nuts, or almonds if you prefer. Store the peanuts brittle in an airtight container at room temperature for up to 1 week. If you leave it outside, it'll be sticky on top. More Candy Holiday Recipes Make sure to follow me on INSTAGRAM, PINTEREST, FACEBOOK and TWITTER for more great recipes and ideas! Prep Time 5 minutes Cook Time 20 minutes Total time 25 minutes 2 cups granulated sugar 1 cup corn syrup 1/2 cup water 1/2 teaspoon salt 1/2 cup butter, to diced 2 1/2 cups unsalted, roasted peanuts 1 tablespoon vanilla 1 teaspoon baking soda line sheet with parchment or silage mat, or butter it well. In a large, heavy bottomed pan, combine sugar, corn syrup, water and salt and bring to a boil over medium heat, stirring occasionally. Continue cooking, stirring frequently, until the temperature reaches 280 degrees F on the candy thermometer. Add the butter and peanuts and continue cooking, stirring constantly for another 7-10 minutes, until the temperature reaches 300 degrees F. When the candy reaches 300 degrees F, immediately remove from the heat and add the baking soda and vanilla, stirring constantly, to combine. Immediately pour the hot brittle mixture on to the prepared baking sheet, then tilt and swing the sheet to help it spread covering the entire pan from corner to corner. Let the peanuts brittle set until completely hard, then use a pestle or back spoon to crack brittle into pieces or bite-size pieces. Store in an airtight container for up to 1 week. If you use salty peanuts, omit the salt in the recipe. As an Amazon Associate and member of other affiliate programs, I earn from qualifying purchases. Candy thermometer thermometer

