



## Pecan Butter Brittle Recipe

- 1 cup Sugar
- ½ cup Corn Syrup
- 1/4 cup Butter
- 1 inch square Paraffin (Canning Wax)
- 2 cups Pecan Halves
- 2 teaspoons Baking Soda

### Directions:

1. Microwave Sugar, Corn Syrup and Butter for 3 minutes on HIGH.
2. Stir in Paraffin to melt.
3. Stir in Pecans. Mix well.
4. Microwave on HIGH for 7-12 minutes  
(Stop microwave process every few minutes and stir to make sure the pecans are not burning)  
When the mixture gets a golden color it will be ready. My microwave at about 7:25 minutes complete this cooking stage.)
5. Add Baking Soda and quickly Stir and pour onto parchment paper or greased surface.
6. Let cool and break into pieces.