



Recipe's by Renee

Microwave Peanut Brittle

You won't believe how easy it is to make **Renee's Microwave Peanut Brittle**, it's a winner every time! Having the perfect texture and did I say delicious too? It makes a perfect last-minute gift for that friend or neighbor on your list, or easily whip up a batch for the impromptu family get together.

A Great Christmas Week Classic for everyone, start a tradition today!

- 1 Cup Salted Peanuts
- 1 Cup Sugar
- $\frac{1}{2}$ Cup White Karo Syrup
- 1 Teaspoon Butter
- $\frac{1}{8}$ Teaspoon Salt
- 1 Teaspoon Vanilla
- 1 Teaspoon Baking Soda

Combine peanuts, sugar, corn syrup, and salt in a 1 $\frac{1}{2}$ quart glass bowl. Microwave on high for 7-8 minutes, stirring well after 4 minutes. Add butter, and vanilla blending well. Microwave for 1-2 minutes more, peanuts should be slightly brown, and syrup extremely hot! Add baking soda and stir until light and foamy. Pour mixture onto a lightly greased cookie sheet. Let cool for $\frac{1}{2}$ to 1 hour. When cool break into small pieces and store in an airtight container.

