

PEPITA-SAGE BRITTLE

Saveur (Bang Bang Pie & Biscuits)

Prepared at [Trailside](#)



Great with Pumpkin Pie or try substituting dried coconut flakes and chopped macadamia nuts for a Key Lime Pie, or dried lavender and slivered almonds for a chocolate cream pie.

4 tablespoons unsalted butter, plus more for greasing
2-1/4 cups plus 2 tablespoons (1 pound) sugar
1/2 cup light corn syrup
2 tablespoons finely chopped sage
3/4 teaspoon baking soda
1/4 cup pumpkin seeds (pepitas)
1 teaspoon flaky sea salt

Line a baking sheet with foil and grease it lightly with butter.

In a medium saucepan, combine the sugar with the corn syrup and 1/4 cup of water and bring it to a boil over **high heat**.

Cook, **without stirring**, until the syrup turns golden (8 - 10 minutes).

Remove from the heat and whisk the 4 tablespoons of butter and the sage into the caramel.

Immediately stir in the baking soda and pour the foaming caramel onto the prepared baking sheet.

Sprinkle the caramel with the pumpkin seeds and salt.

Let the brittle stand until cooled and hardened and then break it into small pieces.