

# Peanut Brittle

## **How to make peanut brittle:**

A simple toffee with peanuts. A real old fashioned favourite. See [Cooking with Sugar](#) for information on the tricky process of boiling sugar.

## **Ingredients**

1 3/4 cups (14oz) granulated sugar  
6 tablespoons soft brown sugar  
6 tablespoons golden syrup  
1/4 pint water  
4 tablespoons butter  
1/4 level teaspoon bicarbonate of soda  
1 1/2 cups (12oz) unsalted peanuts, chopped  
(see [measure conversions](#) for more information)

## **Method**

- Dissolve the sugars, syrup and water over a low heat in a large heavy bottomed saucepan.
- Add the butter and bring to the boil; boil very gently to 149°C/300°F of hard crack stage (149°C-154°C (300°F - 310°F) for hard toffees and rock.
- Add the bicarbonate of soda and nuts carefully as the mixture may spit slightly and rise up in the pan.
- Pour slowly into a greased tin and mark into bars when almost set.