



Microwave Peanut Brittle

- 1/2 cup light corn syrup
- 1 cup white sugar
- 1 cup dry roasted peanuts
- 1/2 teaspoon salt
- 1 teaspoon butter
- 1 teaspoon baking soda

Lightly grease a shallow baking sheet with cooking spray and set aside. Stir together the corn syrup, sugar, peanuts and salt until thoroughly mixed together in a large glass bowl. Microwave on high for 6 minutes. Stir in the butter and microwave for an additional 30 seconds. Remove from the microwave and gently stir in baking soda. Remove from with a greased spatula. Smooth out onto the baking sheet allow to cool for at least 1 hour. Once cool, break the brittle into pieces and store in a well-sealed container.

