

Peanut-less Brittle



Take care when making this or any other candy that involves boiled sugar. Use a large, microwave safe bowl that will allow the mixture to come to a full boil without boiling over. Do not touch the mixture as it will be incredibly hot and could easily burn your skin.

96 grams (1/2 cup) granulated sugar
96 grams (1/2 cup) brown sugar
4 ounces light corn syrup
1 cup Wheat Nuts
1 teaspoon butter
1 teaspoon vanilla extract
1 teaspoon baking soda

Line a baking tray with a Silpat liner or parchment paper. Set aside.

Combine both sugars with corn syrup in a large microwave safe bowl. Stir gently to combine and microwave on high for 4 minutes.

Carefully add the Wheat Nuts and stir to combine. Microwave on high for 3 1/2 minutes.

Add the butter and vanilla to the mixture. The sugar will bubble violently. Stir gently until the butter is completely melted and the mixture is smooth. Microwave on high for 1 1/2 minutes.

Add the baking soda to the hot sugar mixture. It will bubble and expand rapidly as the soda is incorporated. Cautiously stir the mixture until it bubbles and lightens in color. Do not overmix as this will lead to a very dense brittle if all of the air bubbles created by the baking soda are allowed to escape.

Immediately transfer the mixture onto the prepared baking tray and spread it slightly, taking care not to deflate the mixture completely. Allow the mixture to cool to room temperature before breaking it into small pieces. Brittle can be stored in an airtight container at room temperature for several days.

