



RECIPE

rhino

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Peanut Brittle

This old-fashioned peanut brittle has a rich buttery caramel flavor with crisp roasted peanuts in every bite. Cooking the syrup to the hard crack stage creates the signature crunchy texture, while baking soda gives the candy its light, airy bite. It's a timeless homemade treat that's perfect for holidays, gifts, or anytime you're craving classic peanut brittle.



PREP TIME
10 minutes



COOK TIME
20 minutes



TOTAL TIME
30 minutes



YIELD
About 2 pounds
(24–30 pieces)

INGREDIENTS

- 2 cups granulated sugar
- 1 cup light corn syrup (white Karo syrup)
- ½ cup water
- 2 tablespoons butter
- 2 cups raw peanuts
- 1 teaspoon vanilla extract
- 3 teaspoons baking soda

RHINO TIP



Have your baking sheet greased and ready before you begin. Once the baking soda is added, the brittle foams quickly and needs to be poured immediately for the best texture.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the pan.

Lightly grease a rimmed baking sheet or jelly roll pan and set aside.

2



Cook the syrup.

In a heavy saucepan, combine the sugar, corn syrup, and water. Cook over medium-high heat, stirring until the sugar dissolves. Continue cooking until the syrup reaches 300°F (hard crack stage).

3



Add the peanuts.

Stir in the butter and raw peanuts. Continue cooking, stirring constantly, until the syrup turns a light golden brown and the peanuts are lightly toasted.

4



Finish the brittle.

Remove the pan from the heat. Immediately stir in the vanilla and baking soda until the baking soda is fully dissolved and the mixture becomes light and foamy.

5



Spread the brittle.

Quickly pour the mixture onto the prepared baking sheet. Spread gently if needed, being careful not to press it flat.

6



Cool completely.

Allow the brittle to cool completely at room temperature without disturbing it.

7



Break and store.

Break the brittle into bite-sized pieces and store in an airtight container.

TIPS & VARIATIONS



1. Use a Candy Thermometer – Reaching 300°F (hard crack stage) is the key to crisp, crunchy brittle.



2. Work Quickly – Once the baking soda is added, pour the brittle onto the pan immediately before it begins to set.



3. Try Different Nuts – Substitute roasted almonds, pecans, cashews, or mixed nuts for a delicious variation.



4. Add a Pinch of Salt – Sprinkle flaky sea salt over the brittle just after pouring it onto the pan for a sweet-and-salty finish.



5. Store Properly – Keep the brittle in an airtight container at room temperature to maintain its crisp texture.



Family favorites, one recipe at a time.

