Peanut Brittle

1Pounds [Dry roasted peanuts](https://snapguide.com/supplies/dry-roasted-peanuts/)

3Tablespoons [Butter](https://snapguide.com/supplies/butter/)

1½Cups [Sugar](https://snapguide.com/supplies/sugar/)

1Cup [Light corn syrup](https://snapguide.com/supplies/light-corn-syrup/)

1Cup [Water](https://snapguide.com/supplies/water/)

1½Teaspoons [Baking soda](https://snapguide.com/supplies/baking-soda/)

1Teaspoon [Vanilla](https://snapguide.com/supplies/vanilla/)1

Teaspoon [Water](https://snapguide.com/supplies/water/)

Use heavy thick pot and thick pot holders.

Measure butter and set on top of nuts.

Heat oven to 270-degrees. Grease non-stick baking sheet butter and place in oven.

In small bowl stir soda, flavorings and water; set aside.

In measuring cut add hot water, sugar and corn syrup; stir. Pour into pot and attach thermometer.

Set burner to high and watch temperature. As it approaches 240-degrees stir. Scoop mixture up onto thermometer to get an accurate reading.

At 240-degrees pour in nuts and butter. Stir vigorously.

Approaching 300-degrees move sheets to counter. Keep stirring to avoid scorching.

At 300-degrees immediately remove pot from heat. Restir soda mixture. Stirring pot vigorously, pout soda mixture into pot.

Pour nut mixture onto warm sheets and spread quickly with silicone spatula.