

'TIS *the* SEASON  
to give

PINE NUT  
AND ROSEMARY

CASHEW  
AND CAYENNE

PEPITA  
AND LAVENDER

# BRITTLES

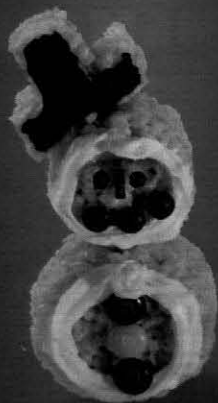
LEMON  
AND ALMOND

COCONUT  
AND SPICE

ESPRESSO  
AND WALNUT

*the* **MIX-INS** Our basic recipes for barks (bittersweet, milk, or white chocolate) and brittles (hardened caramel) encourage near-endless variations. Add a range of ingredients—from PEANUT BUTTER to PINE NUTS AND ROSEMARY—for strikingly different tastes and textures. For more mix-in flavors, as well as packaging ideas, turn the page.

1  
**WILL**  
**BUILD A**  
**MEMORY**  
**FROM**  
**SCRATCH.**



FROSTED SNOWMEN TREATS™



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**BRITTLE MIX-IN VARIATIONS**



**Lemon and Almond Brittle**

- 1¼ cups finely chopped almonds
- 1 tablespoon finely grated lemon zest
- ¼ teaspoon salt



**Espresso and Walnut Brittle**

- 1 cup coarsely chopped walnuts
- 2 tablespoons instant espresso powder
- ¼ teaspoon salt



**Cashew and Cayenne Brittle**

- 2 cups whole salted cashews
- ½ to ¾ teaspoon cayenne pepper
- ½ teaspoon salt



**Coconut and Spice Brittle**

- ¾ cup large unsweetened coconut flakes
- 2 teaspoons freshly ground pepper
- 1 teaspoon Chinese five-spice powder
- ¼ teaspoon salt



**Pepita and Lavender Brittle**

- ½ cup pepitas (green hulled pumpkin seeds)
- 1 tablespoon dried lavender
- ¼ teaspoon salt

**BASIC BRITTLE**

ACTIVE TIME 15 MIN.  
 TOTAL TIME 30 MIN.  
 MAKES 1 SHEET (ABOUT 9 BY 11 INCHES)

*Brittle can be a showcase for a variety of ingredients, giving each homemade batch its own texture and flavor. For recipes and inspiration, see the variations that follow.*

- Vegetable oil cooking spray
- 1½ cups sugar
- ½ cup light corn syrup
- Mix-ins (variations follow)

1. Coat a 12-by-17-inch rimmed baking sheet with cooking spray. Bring sugar and corn syrup to a boil in a medium saucepan, stirring and brushing down sides with a wet pastry brush to prevent sugar crystals from forming, until sugar dissolves. Cook, swirling occasionally, until mixture just starts to turn golden around edge.
2. Stir in mix-ins. Cook, stirring occasionally, until mixture is pale amber, about 8 minutes. Pour onto baking sheet without spreading. Let cool. Break into pieces.

**STORAGE** BRITTLE CAN BE STORED IN AN AIRTIGHT CONTAINER AT ROOM TEMPERATURE FOR UP TO 1 WEEK.



### Pine Nut and Rosemary Brittle

- ½ cup pine nuts
- 1 tablespoon coarsely chopped fresh rosemary
- ½ teaspoon salt

### PECAN-SEA SALT DROPS

ACTIVE TIME 15 MIN.  
TOTAL TIME 30 MIN.  
MAKES 16

*These drops are essentially pecan pralines without the heavy cream and butter. The nuts are suspended in caramel, and then sprinkled with flaky sea salt.*

Vegetable oil cooking spray

- ¾ cup sugar
- ¼ cup light corn syrup
- ½ cup coarsely chopped pecans
- Large-flake sea salt, preferably Maldon

1. Coat 16 cups of two 12-cup mini muffin tins with cooking spray. Bring sugar and corn syrup to a boil in a medium saucepan, stirring and brushing down sides with a wet pastry brush to prevent sugar crystals from forming, until sugar dissolves. Cook, swirling occasionally, until mixture just starts to turn golden around edge.
2. Stir in pecans. Cook, stirring occasionally, until mixture is pale amber, about 8 minutes. Working quickly, spoon caramel into muffin cups (about 1 tablespoon each), and immediately sprinkle with salt. Let cool completely. Remove from tins. (You may need to bang the tins to release.)

**STORAGE PECAN-SEA SALT DROPS** CAN BE STORED IN AN AIRTIGHT CONTAINER AT ROOM TEMPERATURE FOR UP TO 1 WEEK.

### GINGER-SESAME BRITTLE

ACTIVE TIME 30 MIN.  
TOTAL TIME 1 HOUR  
MAKES 1 SHEET (ABOUT 9 BY 11 INCHES)

*This brittle gets its punchy spice from crystallized ginger and subtle crunch from sesame seeds.*

- 1½ cups whole sesame seeds
- Vegetable oil cooking spray
- 1 cup sugar
- 1 cup dark corn syrup
- ¼ cup water
- 2 tablespoons unsalted butter
- ⅓ cup coarsely chopped crystallized ginger
- 1 teaspoon baking soda
- Salt

1. Preheat oven to 350°. Toast sesame seeds on a 12-by-17-inch rimmed baking sheet until pale golden brown, about 13 minutes.
2. Coat another 12-by-17-inch rimmed baking sheet with cooking spray. Bring sugar, corn syrup, water, and butter to a boil in a small saucepan, stirring constantly. Reduce heat to medium-high. Cook, without stirring, until a candy thermometer reaches 300°. Remove from heat, and stir in sesame seeds, ginger, baking soda, and ¼ teaspoon salt. Pour onto coated baking sheet, and spread into an even ½-inch-thick layer. Let cool completely. Cut into pieces.

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### HONEYCOMB BRITTLE

ACTIVE TIME 15 MIN.  
TOTAL TIME 45 MIN.  
MAKES 1 SHEET (ABOUT 9 BY 11 INCHES)

*Baking soda is the secret to achieving an airy texture. Whisking it in at the last minute gives the brittle its*

*namesake appearance. Honey is used to sweeten the caramel.*

- Vegetable oil cooking spray
- 1½ cups sugar
- ¼ cup honey
- ¼ cup water
- 1 tablespoon baking soda

Coat a 12-by-17-inch rimmed baking sheet with cooking spray. Bring sugar, honey, and water to a boil in a medium saucepan, stirring constantly. Reduce heat to medium-high. Cook, without stirring, until a candy thermometer reaches 300°. Remove from heat, and whisk in baking soda until combined and mixture bubbles. Gently pour mixture onto baking sheet without spreading. Let cool. Break into pieces.

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### CHOCOLATE-HAZELNUT TOFFEE

ACTIVE TIME 30 MIN.  
TOTAL TIME 1 HOUR 15 MIN.  
MAKES 1 SHEET (ABOUT 9 BY 11 INCHES)

*A layer of smooth chocolate and chopped hazelnuts disguise the top of this brittle as a candy bar.*

- Vegetable oil cooking spray
- 4 sticks unsalted butter
- 2½ cups sugar
- ⅓ cup water
- ¼ cup light corn syrup
- Salt
- 8 ounces bittersweet chocolate, melted
- ⅓ cup finely chopped toasted hazelnuts

1. Coat a 12-by-17-inch rimmed baking sheet with cooking spray, and line with parchment. Melt butter and sugar in a medium saucepan over medium-high heat.

## RICE KRISPIES® FROSTED SNOWMEN TREATS™



### INGREDIENTS

- 3 tbsp. butter or margarine
- 1 10-oz. package regular marshmallows
- 6 cups KELLOGG'S® RICE KRISPIES® cereal
- Canned frosting or decorating gel
- M&M'S® Brand Chocolate Candies

### DIRECTIONS

1. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.
2. Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.
3. Using buttered spatula or wax paper, evenly press mixture into 15- x 10- x 1-inch pan coated with cooking spray. Cool. Using 4-inch cookie cutter coated with cooking spray, cut into snowman shapes. (If desired, use 2-, 1 3/4- and 1 1/2-inch round cookie cutters coated with cooking spray to cut into circles.)
4. Decorate snowmen with frosting and candies. (If using circles, for each snowman connect three different sized circles together with frosting. Decorate with remaining frosting and candies.) Best if served the same day.

FOR MORE RECIPES  
AND NUTRITION INFORMATION,  
VISIT [RICEKRISPIES.COM](http://RICEKRISPIES.COM)

Add water and corn syrup. Cook until a candy thermometer reaches 300°. Add ½ teaspoon salt. Stir to even out color. Pour mixture onto baking sheet without spreading. Let cool.

2. Spread chocolate over top, and sprinkle with hazelnuts. Refrigerate until firm, about 45 minutes. Break into pieces.

**STORAGE TOFFEE CAN BE STORED IN AN AIRTIGHT CONTAINER AT ROOM TEMPERATURE FOR UP TO 1 WEEK.**