

PEANUT BRITTLE

PREP TIME: 5 MIN. TOTAL TIME: 35 MIN.

SERVES 4

Unsalted butter, softened, for baking sheet

2 cups sugar

Pinch of salt

1½ cups salted peanuts (7 ounces)

Vegetable oil, for spatula

① Butter a rimmed baking sheet; set aside. Stir together sugar, ½ cup water, and the salt in a medium saucepan. Cook over high heat, without stirring, until sugar begins to melt and turn golden, about 3 minutes. Continue to cook, stirring occasionally, until sugar has melted and mixture turns golden amber, about 10 minutes.

② Remove pan from heat. Stir in peanuts. Immediately pour peanut mixture onto buttered baking sheet. Quickly spread mixture to ½ inch thick using an oiled metal spatula. Let cool completely, about 15 minutes. Break brittle into pieces. Brittle can be stored in an airtight container, up to 2 weeks.