

PEANUT BRITTLE

MOM

3 CUPS SUGAR
1 CUP WATER
1 CUP COCONUT
1 TEAS SODA

1 CUP GLUCOSE OR KARO
1/4 SQUARE BUTTER
1/2 TEAS SALT
1 TEAS VANILLA

2-3/4 CUPS RAW SPANISH PEANUTS

MEASURE ALL INGREDIENTS AND HAVE READY. OIL DRAIN BOARD OR
LARGE PLATTERS OR COOKIE SHEETS.

PUT SUGAR, WATER AND GLUCOSE IN PAN. STIR UNTIL DISSOLVED
AND THEN COOK UNTIL 220°. ADD RAW PEANUTS AND COOK
UNTIL MIXTURE FORMS A VERY HARD BALL 310°. ADD BUTTER
WITH RAW PEANUTS. JUST BEFORE CANDY REACHES 310° ADD
COCONUT AND VANILLA. SPREAD OUT ON BUTTERED SHEETS AND
WITH SPATULA SPREAD AS THIN AS YOU CAN.