



Aunt Karen's Microwave Peanut Brittle

Makes: about 10 servings

Cook in microwave

Ingredients:

- 1 cup granulated sugar
- 1/2 cup white corn syrup
- 1 cup roasted peanuts
- 1 tbsp butter
- 1 tsp. Vanilla
- 1 tsp. Baking soda

The Bible is full of recipes for daily living. Following the one below can make life a little more friendly:

Cooking Directions:

Use butter to coat cookie sheet.

Combine sugar and corn syrup in a 2 qt. microwave bowl ~ mix. Microwave for 5 minutes without stirring. Add peanuts ~ stir and microwave for 2 -5 minutes. Stir every 2 minutes until mixture is golden brown. It can burn so be careful to get brown but not burnt. Immediately add vanilla & baking soda. Quickly stir and pour onto the buttered cookie sheet. Let cool. Enjoy with family and friends or give as a gift to someone.

Note: for easy clean-up ~ soak dishes in a sink full of hot soapy water for 10 -15 minutes. If glass bowl is used let it cool before putting into the water to avoid cracking.

"A man that hath friends must shew himself friendly: and there is a friend that sticks closer than a brother." Proverbs 18:24

**Aunt Karen's
Microwave Peanut Brittle**

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