

Chocolate Glazed Nut Brittle

Makes 2 ½ lbs. (~27 servings). Prep time: 1 hour; 20 minutes active



- 2 cups sugar
- ½ cup water
- 1 stick unsalted butter
- ⅓ cup light corn syrup
- ½ teaspoon baking soda
- 2 ½ cups roasted salted peanuts
OR cashews, plus optional ¼ cup,
finely chopped
- 8 ounces dark chocolate, melted

Directions

1. Line a large sheet pan with a rim with parchment paper.
2. In 2-quart saucepan, combine sugar, water, butter and corn syrup, then bring to boil to create caramel. Cook over moderately high heat, stirring occasionally, until caramel is light brown and registers 300°F on candy thermometer, about 10 minutes. Remove from heat and carefully stir in baking soda. The mixture will bubble. Stir in nuts, then immediately scrape brittle onto prepared baking sheet. Using back of large spoon (oil lightly if caramel sticks), spread brittle into thin, even layer. Let cool completely, about 30 minutes.
3. Spread melted chocolate over brittle, sprinkle with finely chopped nuts, if using, then chill. Break brittle into large shards. Store in airtight containers for up to two weeks.