

## Sparkle Nut Brittle



### What You Need to Brittle:

- 2 CUPS OF SUGAR
- 1 CUP OF MAPLE SYRUP
- 1 CUP OF WATER
- 2 CUPS OF SALTED PEANUTS/CASHEW/PECAN NUTS
- ¼ CUP OF ADDITIONAL NUTS (OPTIONAL)
- ¼ CUP OF BUTTER
- 1½ TSPS. OF BICARBONATE SODA
- 1 TSP. OF VANILLA ESSENCE
- NON-STICK SPRAY/ SILICONE MAT

### How to Brittle:

1. LINE A COOKIE SHEET WITH A SILICONE MAT (NON-STICK SPRAY) AND SET ASIDE.
2. COMBINE THE BUTTER, BICARBONATE OF SODA AND VANILLA ESSENCE IN A BOWL AND ALSO SET ASIDE.



3. OVER A MEDIUM HEAT, MIX THE SUGAR, MAPLE SYRUP AND WATER IN A LARGE SAUCEPAN (YOUR OLDEST, UGLIEST POT WILL DO), AND STIR UNTIL THE SUGAR IS MELTED.



4. ONCE THE SUGAR IS MELTED STIR NOW-AND-THEN; BUT DON'T GO ON WITH LIFE AND FORGET OR ANYTHING DRAMATIC.



5. KEEP IT ON THE HEAT FOR A WHILE... UNTIL, WHEN YOU LIFT THE SPOON, IT MAKES A LONG "THREAD" (SEE PICTURE). AFTER ABOUT 15-20 MINUTES AFTER THE "THREAD" APPEARS, IT IS READY FOR THE NUTS. KEEP MIXING AND WATCH IT; SO THAT IT DOESN'T BURN.



6. IT IS TIME TO ADD THE SALTED PEANUTS AND STIR, UNTIL THE MIXTURE TURNS SLIGHTLY DARKER (SEE PICTURE).



7. NOW ADD THE BOWL OF BUTTER, BICARBONATE OF SODA AND VANILLA ESSENCE (THAT YOU PREPPED EARLIER).

8. MIX UNTIL THE BUTTER IS MELTED AND LOOKING LIGHT AND FLUFFY FROM THE BICARBONATE OF SODA AND BROWNISH IN COLOUR.



9. CAREFULLY POUR THE MIXTURE ON THE SHEET AND USE A FORK TO SPREAD IT OUT THINLY (LESS THAN A CENTIMETRE). POUR ADDITIONAL SALTED NUTS ON TOP (OPTIONAL).



10. POP IN THE FREEZER FOR 15 MINUTES AND THEN ALLOW TO SET ON THE KITCHEN COUNTER. ONCE IT IS SET – USE A MEAT Mallet TO BASH IT INTO YUMMY PIECES.



**11. SPRINKLE WITH EDIBLE GOLD DUST AND SPARKLE YOUR BELLY.**

**TADA AND YUM-YUM AND *SPARKLE-CRUNCH-CRUNCH-WOW-MMMM!***



**SPARKLE NOTES:**

- 1) IF YOU DON'T TAKE THE MAPLE MIX FAR ENOUGH IN STEP 5, IT MAY BE MORE OF A CHEWY TOFFEE THAN A BRITTLE. BUT HONESTLY – WHO CARES IT IS YUMMY EITHER WAY. BUT IF YOUR FAMILY IS LIKE MINE AND TOFFEE WON'T CUT IT – I HAVE SOMETHING TO CONFESS. VIEW MY TOFFEE-BRITTLE SAVE BELOW...
- 2) BE CAREFUL – MELTED SUGAR/MAPLE SYRUP IS AS HOT AS THE SURFACE OF THE SUN. SO, WHEN STIRRING AND LIFTING TO DO THE THREAD TEST AND POURING – BE CAREFUL – AND MAKE SURE THE FUR-KIDS AND HUMAN ONES AREN'T NEAR YOU, DISTRACTING YOU. MY FINGERS ARE WILLING TO TESTIFY.
- 3) I PURPOSEFULLY DIDN'T USE A BAKING/CANDY THERMOMETER BUT – 150° C (STEP 5) SHOULD DO IT.

**RECOMMENDED SERVE: ENJOY WITH COFFEE OR A DRY RED WINE.**



## So... You Made Toffee; And Not Brittle ... ☺

WELCOME TO THE CLUB. I WAS ADAMANT NOT TO USE A THERMOMETER BECAUSE I HATE FINNICKY, GADGETY OR INTIMIDATING RECIPES. WHICH MEANT I WORKED ON INSTINCT.

ROUND ONE, I WAS SUPER WATCHFUL AND PATIENT. AND I MADE PERFECT PEANUT BRITTLE.

THEN, I WANTED TO MAKE ANOTHER NUT BRITTLE – CASHEW BRITTLE. NOW I WAS LIKE A SPARKLE COWBOY. I DID IT BEFORE – PIECE OF BRITTLE. SO, IN MY RUSH AND PLAIN ARROGANCE, I DIDN'T TAKE IT FAR ENOUGH AND I POURED THE MIX ON THE SILICONE MAT.

02:30 IN THE MORNING. I WAKE UP AND I THINK “THAT SECOND BUNCH OF BRITTLE DIDN'T SET.”

I GO DOWNSTAIRS TO THE KITCHEN – POKE MY FINGER AND THE CASHEW BRITTLE IS MORE LIKE A CASHEW STICKY TOFFEE SAUCE. LE-CRY! I WENT (DEPRESSED) TO BED. I KNEW THAT NO ONE WOULD EAT MY TOFFEE SAUCE – I MIGHT AS WELL HAVE BURNT THE BRITTLE. AND THEN DECIDED I HAD NOTHING TO LOSE!

I SCRAPED THE STICKY SAUCE FROM THE SILICONE MAT INTO A POT – NETSO. I PUT THE STOVE ON A LOW HEAT. AND MELTED THIS MASSIVE TOFFEE NUT-BALL, SLOWLY, STIRRING IT CONTINUOUSLY UNTIL THE MIX WAS COMPLETELY BROKEN DOWN INTO A LIQUID. ONCE IT WAS ALL MELTED – I TURNED THE STOVE TO A MEDIUM HEAT AND LET IT COOK AWAY, UNDER MY WATCHFUL GAZE. ONCE IT WAS TREACLE COLOUR (JUST BEFORE IT BURNS), I POURED IT BACK ON THE COOKIE TRAY WITH THE SILICONE MAT ON.

AND WENT TO BED. THE NEXT MORNING, I HAD BRITTLE. AND BECAUSE I TOOK IT FURTHER – IT WAS DELICIOUSLY BITTER-SWEET!

SO, IF YOU MADE TOFFEE – YOU CAN STILL MAKE BRITTLE – YOU TOFFEE. ☺

