

How to Make Homemade Peanut Brittle (Just Like Grandma's)

There's something timeless about



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 2 cups peanuts (unsalted or lightly salted)
- 1 1/2 cups granulated sugar
- 1/2 cup water
- 2 tbsp butter
- 1 tsp baking soda

DIRECTIONS

1. Preheat oven to 350°F (175°C) to slightly warm your baking sheet-this helps the brittle spread evenly.
2. In a saucepan over medium heat, combine sugar and water, stirring until dissolved.
3. Add peanuts and continue cooking, stirring occasionally, until the mixture turns golden amber (about 8-10 minutes).
4. Quickly stir in butter and baking soda-the mixture will foam and lighten in color.
5. Pour immediately onto a greased or parchment-lined baking sheet and spread evenly.
6. Let cool completely (about 30 minutes), then break into pieces and store in an airtight container.

SWAPS & NOTES

Nuts : Try cashews, pecans, or mixed nuts instead of peanuts.

Flavorings : Add 1/2 tsp vanilla or a pinch of cinnamon for a twist.

Salted butter works just as well-just reduce any added salt if using salted peanuts.

Optional : A sprinkle of flaky sea salt on top before it sets.
? Step-by-Step Instructions Preheat oven to 350°F (175°C) to slightly warm your baking sheet-this helps the brittle spread evenly.

TIPS FOR SUCCESS

Use a heavy-bottomed saucepan to prevent burning.

Don't walk away-caramel changes fast once it starts browning.

Stir gently-too much agitation can cause crystallization.

Act quickly once you add the baking soda-the candy will start to set fast.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-homemade-peanut-brittle-just-like-grandmas/>