

## Sweet and Spicy Jalapeño Peanut Brittle - A Bold Twist on a Classic Treat

Sweet and Spicy Jalapeño Peanut Brittle ?? Crunchy Heat Meets Sweet Delight



OVEN  
**250°F**

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**ChefManiac**

### INGREDIENTS

- 2 to 3 jalapeño peppers, deseeded and finely diced
- 2 cups granulated sugar
- 1/2 cup water
- 1 cup light corn syrup
- 2 cups salted peanuts
- 2 tablespoons unsalted butter
- 2 teaspoons baking soda
- 1 teaspoon vanilla extract

### DIRECTIONS

1. Prep the : Pan: Line a 9x13-inch baking dish with parchment paper and set aside.
2. Chop the : Peppers: Remove stems and seeds from your jalapeños, then dice finely. Set aside.
3. Start the : Syrup: In a medium saucepan, combine sugar, water, and corn syrup. Heat over medium, stirring occasionally, until it begins to gently boil.
4. Monitor the : Temp: Attach a candy thermometer, making sure it doesn't touch the bottom. Cook to 250°F, stirring now and then.
5. Add the : Heat: Stir in peanuts and diced jalapeños. Continue cooking and stirring until mixture reaches 300°F.
6. Finish it : Off: Remove from heat and stir in butter, baking soda, and vanilla extract (it'll foam-don't worry!).
7. Pour and : Set: Immediately pour mixture into your prepared pan and spread evenly.
8. Cool: Let it cool at room temperature for at least 1 hour, then break into pieces.

### TIPS FOR SUCCESS

Handle with care: Hot sugar is serious business-use a wooden spoon and be cautious during the pour.

Go bold or mild: Adjust the number of jalapeños to your heat preference.

Spread fast: The brittle sets quickly once off heat, so work fast when pouring and spreading.

Pair It With These Crowd-Pleasers This brittle shines on a party table or as part of a snack spread.

