

## Jalapeño Peanut Brittle Recipe: Sweet, Spicy, and Perfectly Crunchy

2 to 3 jalapeño peppers, deseeded and finely diced



OVEN  
250°F

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### INGREDIENTS

- 2 to 3 jalapeño peppers, deseeded and finely diced
- 2 cups granulated white 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. Prepare the Pan and Ingredients: Line a 9x13-inch baking dish with parchment paper and set it aside. Remove the stems and seeds from the jalapeños, then dice them finely. Measure out all your ingredients before you start cooking so everything is ready to go when needed.
2. Cook the Sugar Mixture: In a medium saucepan, combine the sugar, water, and corn syrup. Heat the mixture over medium heat, stirring occasionally, until it begins to boil gently. Do not rush this step by cranking up the heat.
3. Bring the Syrup to 250°F: Attach a candy thermometer to the saucepan, making sure it does not touch the bottom of the pan. Let the syrup continue cooking until it reaches 250°F, stirring occasionally.
4. Add the Jalapeños and Peanuts: Once the syrup reaches temperature, stir in the diced jalapeños and peanuts. Continue stirring constantly as the mixture cooks to 300°F. This is the stage where the brittle develops that deep golden color and signature snap.
5. Finish the Brittle: Remove the pan from the heat and quickly stir in the butter, baking soda, and vanilla extract. The mixture will foam up, which is completely normal and helps create that light, crisp texture.
6. Pour and Cool: Immediately pour the mixture into the prepared baking dish and spread it into an even layer with a wooden spoon. Let it cool completely at room temperature for at least 1 hour, or until fully hardened.
7. Break and Serve: Once the brittle is set, break it into pieces. Serve right away or store for later snacking and gifting.

## SWAPS & NOTES

The number of jalapeños you use depends on how much heat you want.

Two peppers will give you a milder warmth, while three bring a more noticeable kick.

Be sure to remove the seeds and membranes if you want the spice to stay balanced rather than overpowering.

Salted peanuts are ideal because they bring a savory contrast to the sweet candy base, but unsalted peanuts can work too if that is what you have.

## TIPS FOR SUCCESS

Candy recipes are all about timing and temperature, so a good candy thermometer is your best friend here.

Reaching 300°F is what gives the brittle its proper crunch, so try not to guess.

Keep stirring once the peanuts and jalapeños go in so the mixture cooks evenly and does not scorch.

Work quickly after removing the pan from the heat.

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

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