

Holiday Winter Brittle That Looks Beautiful and Snaps Perfectly

Winter Brittle That's Sweet, Crunchy, and Perfect for Holiday Gifting



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302°F

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INGREDIENTS

- 1 cup almonds
- 1 cup cashews
- 3/4 cup pumpkin seeds
- 2/3 cup dried cranberries
- 2 1/4 cups granulated sugar
- 1/4 cup golden brown sugar
- 1/2 cup honey
- 1 cup water
- 1/2 teaspoon salt
- 1 tablespoon butter

DIRECTIONS

1. Line a 9x13-inch shallow pan with parchment paper and grease it lightly. Set aside.
2. In a large heavy pot over low-medium heat, combine the granulated sugar, brown sugar, honey, water, and salt.
3. Cook the mixture, stirring every five minutes, and monitor the temperature with a candy thermometer.
4. Continue cooking until the mixture reaches exactly 302°F.
5. Remove the pot from the heat immediately.
6. Stir in the butter, almonds, cashews, pumpkin seeds, and dried cranberries until everything is fully coated.
7. Quickly pour the mixture into the prepared pan.
8. Use a rubber spatula to spread it into an even layer, about 1 inch thick.
9. Place the pan in the refrigerator and let the brittle cool for 1 hour.
10. Once fully cooled, remove it from the parchment and break it into pieces with a meat tenderizer or a clean hammer.
11. Arrange on a platter or store in a cool, dry place.

SWAPS & NOTES

This brittle is flexible enough to work with a few ingredient swaps, but the overall balance of nuts, seeds, and sugar should stay fairly close to the original for the best texture.

Pecans or walnuts could replace some of the almonds or cashews if you want a deeper, toastier flavor.

The dried cranberries give the brittle its wintery look and a little chew, which makes it different from traditional nut-only brittle.

Be sure they are stirred in quickly at the end so they are coated evenly without overcooking.

TIPS FOR SUCCESS

The most important part of this recipe is temperature.

Reaching 302°F is what gives brittle that proper hard snap, so keep a close eye on the thermometer and remove the pot from the heat as soon as it gets there.

Use a larger pot than you think you need.

Sugar mixtures bubble and foam dramatically as they boil, and extra space helps prevent messy spills.

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Original recipe: <https://chefmaniac.com/holiday-winter-brittle-that-looks-beautiful-and-snaps-perfectly/>