

Peanut Brittle

Revised 11-30-24

David Lehr, nephew

*Relation to Andy and/or Flora Lehr

Ingredients

Sugar	2 cups
White Kayro Syrup	1 cup
Water	½ cup
Raw Peanuts	3 cups
Butter	½ stick
Baking Soda	1 ½ teaspoon

Directions

1. Add 2 cups sugar to saucepan
2. Add 1 cup kayro syrup to saucepan
3. Add ½ cup water to heavy saucepan
4. Cook to 275 using good quality candy thermometer, stir with wooden spoon
5. Add 3 cups raw peanuts
6. Cook to 300 using candy thermometer, stir with wooden spoon
7. Remove from heat
8. Add ½ stick butter
9. Add 1 ½ tsp baking soda
10. Stir quickly with wooden spoon until puffs up
11. Pour onto cookie sheets
12. Spread to desired thickness
13. Let cool
14. Break into pieces