

# Maple Pecan Brittle

## INGREDIENTS:

- 1/2 cup Light Corn Syrup
- 1 cup plus 2 tbsp granulated sugar
- 1/2 cup Butter, cubed
- 1/2 cup Water
- 1 1/2 cups Toasted Pecan Pieces
- 3/4 tsp Baking Soda
- 1 tsp Pure Vanilla Extract
- 1 tbsp Silver Cloud Natural Maple Flavor

## TOOLS FROM CKSA:

- Candy Thermometer
- Marble Slab
- Cookie Sheet
- Silicone Mat
- Pastry Brush
- Angled Spatula



## DIRECTIONS: continued on next page

1. Prepare a marble slab by coating the surface with butter or prepare a cookie sheet by lining it with a silicone mat.
2. In a heavy saucepan, combine the corn syrup, sugar, butter and water over medium-high heat. Stir until the butter melts and the sugar dissolves. Wash down the sides of the pan with a wet pastry brush to prevent sugar crystallization.
3. Continue to cook, stirring constantly, until the brittle reaches 300°F.
4. Remove the pan from the heat and quickly add the baking soda, stirring to distribute it evenly.
5. Quickly stir in the pecans.
6. Add vanilla and maple flavoring.
7. Pour the brittle onto the prepared marble slab or silicone mat.
8. Use a greased offset spatula to spread it into a thin layer.
9. Allow to cool & harden completely, about 2

hours.

10. Once hard, break into pieces by hand.

11. TIP: Brittle can be stored in an airtight container at room temperature for up to a week.



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