

Our State eats

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Trail Mix Brittle

Yield: Approximately 2 pounds.

- 2 cups sugar**
- 1 cup corn syrup**
- ½ cup water**
- 2 tablespoons unsalted butter,
plus more for the pan**
- 1 cup salted peanuts**
- 1 tablespoon baking soda**
- 1 tablespoon vanilla**
- ½ teaspoon salt**
- ½ teaspoon cinnamon**
- ½ cup unsweetened coconut flakes**
- ½ cup raisins**
- 4 tablespoons sesame seeds**

Butter a full-size baking pan (18 x 26 inches) or 2 half-sheet baking pans (18 x 13 inches).

In a large, heavy pot over medium heat, bring sugar, corn syrup, water, and 2 tablespoons of butter to a boil. Using a candy thermometer, cook until temperature reaches 240°. Add peanuts and cook until thermometer reaches 285°.

Remove from heat and quickly stir in baking soda, vanilla, salt, cinnamon, coconut, raisins, and sesame seeds. Pour immediately into buttered pan(s). Tilt the pan so that the brittle covers the entire pan, corner to corner. Allow brittle to cool and harden. Break into pieces and store in an airtight container at room temperature for up to 6 weeks.



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