

# Holiday Nut Brittle

- Prep Time: 10 minutes
- Cook Time: 8 minutes
- Total Time: 18 minutes (plus 20 minutes to cool)
- Number of Servings: 8



## Ingredients:

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- 1/2 cup plus 2 tablespoons Countryside Creamery Unsalted Butter
- 2 cups Baker's Corner Granulated Sugar
- 1 cup Baker's Corner Light Corn Syrup
- 1/2 cup water
- 1/2 teaspoon Stonemill Iodized Salt
- 1 teaspoon Stonemill Pure Vanilla Extract
- 1 cup Southern Grove Pecan Halves\*
- 1 cup Southern Grove Shelled Walnuts\*
- 1 teaspoon Baker's Corner Baking Soda

**\*These are Seasonal items that are only in stores for a limited time and may no longer be available.**

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## Directions:

1. Grease a 13x18-inch rimmed baking sheet with 2 tablespoons of butter.
2. Combine sugar, corn syrup and water in a medium heavy bottom saucepan. Bring to a boil over medium-high heat. Stir occasionally, until sugar is dissolved.
3. Stir in remaining 1/2 cup of butter and continue cooking for 2 minutes, stirring occasionally.
4. Stir in salt, vanilla extract, pecans, and walnuts. Continue stirring for 2 minutes to prevent mixture from bubbling over.
5. Remove the pan from the heat and slowly add baking soda while continuously stirring.
6. Quickly pour mixture onto prepared baking sheet.
7. Using a rubber spatula, spread mixture evenly across baking sheet.
8. Once brittle is cooled, break into pieces, and serve. Can be stored in an airtight container for up to 2 weeks.



Recipe Courtesy of:  
ALDI Test Kitchen