

3-Point-Shot NUTTER BUTTER Peanut Brittle



Prep Time: 20 min Total Time: 1 hr 20 min
Makes 16 servings.

WHAT YOU NEED

1 cup sugar
1/2 cup light corn syrup
3/4 cup salted peanuts
1 Tbsp. butter
1 tsp. baking soda
8 NUTTER BUTTER Cookies (peanut shape), coarsely chopped
2 Tbsp. semi-sweet chocolate chips
2 Tbsp. white chocolate chips

MAKE IT

Spray foil-covered rimmed baking sheet and heatproof rubber spatula with cooking spray; set aside.

Combine sugar and corn syrup in 2-qt. microwaveable measuring cup or bowl. Microwave on HIGH 5 min. Stir in nuts and butter. Microwave additional 2 min. or until golden brown.

Stir in baking soda carefully. (Mixture will foam up.) Immediately pour nut mixture onto prepared baking sheet; spread with prepared spatula to evenly cover bottom of baking sheet. Top with remaining ingredients; press gently into nut mixture with back of spatula.

Cool completely before breaking into pieces to serve.

TIPS

Substitute

Substitute candy-coated chocolate pieces or candy-coated peanut butter pieces for either or both of the varieties of chocolate chips.

Nutrition Information Per Serving: 170 calories, 6g total fat, 2g saturated fat, less than 5mg cholesterol, 140mg sodium, 28g carbohydrate, 1g dietary fiber, 21g sugars, 2g protein