

Hazelnut Almond Brittle

*from Deborah Snow and **In Our Grandmothers' Kitchens***

Ingredients:

1-1/2 cups sugar
1 cup water
3/4 cup light corn syrup
1 cup coarsely chopped toasted hazelnuts (for notes on toasting see this helpful page!)
1 cup coarsely chopped almonds (I used blanched slivered almonds)
2 tablespoons unsalted butter
1/2 teaspoon salt
1 teaspoon baking soda

Instructions:

Line a heavy large baking sheet with a silicone baking sheet.

Stir the sugar, water, and corn syrup in a heavy large saucepan over medium heat until the sugar dissolves. Increase the heat to high, and boil without stirring until a candy thermometer registers 260 degrees, about 20 minutes.

Reduce the heat to medium-low. Mix in the nuts, butter, and salt (the mixture will be thick and nutty), and cook until the thermometer registers 295 degrees, stirring constantly, about 15 minutes.

Quickly stir in the baking soda. (This makes the brittle easier to chew.)

Immediately pour the candy onto the prepared baking sheet, spreading it as thinly as possible. Let it stand until hard; then break the brittle into pieces.

Makes at least 7 to 8 cups of brittle.