

## **Basic Brittle**

**Vegetable oil cooking spray**

**1 ½ cup sugar**

**½ cup light corn syrup**

**1 cup nuts**

- 1. Coat a 12 x 17 inch rimmed baking sheet with cooking spray.**
- 2. Bring sugar and syrup to a boil in medium saucepan, stirring and brushing down sides with a wet pastry brush to prevent sugar crystals from forming until sugar dissolves.**
- 3. Cook, stirring occasionally until mixture just starts to turn golden around edges.**
- 4. Stir in nuts. Cook, stirring occasionally until mixture is pale amber, about 8 minutes.**
- 5. Pour into baking sheet without spreading. Let cool. Break into pieces.**

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