



## **Pistachio Brittle**

Timing is everything when making candy, so prepare your utensils and measure your ingredients before you begin. A candy thermometer will ensure optimum results. Sue says this brittle is so tasty, it's totally gift-worthy.

Cooking oil spray  
1 1/2 cups turbinado sugar  
1/2 cup light corn syrup  
1/4 cup water  
3/4 cup shelled pistachio nuts  
1/2 tsp. vanilla  
1/2 tsp. baking soda

1. Grease a large cookie sheet with cooking oil spray and set aside. Combine the sugar, corn syrup, and water in a medium saucepan. Heat on medium heat until bubbling begins. Increase heat slightly until sugar mix comes to a full rolling boil, and insert candy thermometer. Boil, stirring constantly, until mixture reaches 300° (in about 5 to 10 minutes).
2. Remove thermometer; add nuts, vanilla, and baking soda to sugar mix. Stir quickly and immediately pour onto prepared cookie sheet. Work quickly, and spread mixture evenly. Allow to cool completely before breaking into small pieces.