



Easy Microwave Peanut Brittle

- 1 cup sugar**
- ½ cup light corn syrup**
- 1 dash salt**
- 1 cup shelled raw peanuts**
- 1 tablespoon butter or margarine**
- 1 teaspoon vanilla**
- 1 ½ teaspoons baking soda**

Grease a cookie sheet generously. Combine sugar, corn syrup, and salt in a 3-quart casserole dish; stir in the peanuts. Microwave on high (100%) for 8-10 minutes or until light brown. Stir in the remaining ingredients until the mixture is light and foamy. Quickly spread the mixture as thinly as possible on the prepared cookie sheet.