



Pecan Pie Brittle

MAKES ONE 12" x 16" sheet

INGREDIENTS

- 2 cups sugar
- 2½ cups broken pecans
- 6 tbsp. unsalted butter, cubed
- 1 tbsp. vanilla extract
- ¼ tsp. baking soda
- 1 tsp. kosher salt

INSTRUCTIONS

Heat sugar in a 4-qt. saucepan over medium-high heat; cook, swirling pan often, until golden amber and completely liquefied. Add pecans and butter and cook, stirring, until caramel is liquid again and butter is absorbed, about 2 minutes. Combine vanilla extract and baking soda in a bowl and then add to pan along with salt; stir to combine. Pour onto a baking sheet lined with foil or a silicone baking mat and spread into an even layer with a small rubber spatula; let cool completely. Break into bite-size pieces and store in an airtight container between sheets of wax paper.