



Desserts

PEANUT BRITTLE

1 1/4 cups sugar
3/4 cup butter or margarine
1 1/2 teaspoons salt
1/4 cup Dr Pepper
2 cups raw peanuts, shelled
1/2 teaspoon baking soda

Place all ingredients into a heavy saucepan except the soda. Boil, stirring often, until temperature reaches 290.* Remove from heat, stir in soda. Pour into 15 x 10-inch pan. Cool and break into pieces.

**If using cold water test method, cook into brittle stage.*

Yield: 1 3/4 pounds.