

Shorecook's Cashew Brittle

Through the years I have always made peanut brittle, but when my hubby could no longer have peanuts, I replaced them with cashews. This is one of my biggest requests at Christmas. It makes a nice thank-you gift as well and is a hit at bake sales.

Recipe by [Hazel Cox](#) | Created on **Nov 19, 2021**

Ingredients

- 1 tablespoon butter
- 1 ½ cups salted cashews
- 1 cup white sugar
- ½ cup light corn syrup
- 1 tablespoon butter
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda

Directions

- Grease a baking sheet with 1 tablespoon butter.
- Combine cashews, sugar, and corn syrup in a large microwave-safe glass or ceramic bowl. Microwave on high until sugar melts and mixture is hot, about 6 1/2 minutes.
- Stir 1 tablespoon butter and vanilla extract into cashew mixture. Microwave until hot, about 2 1/2 minutes more. Stir baking soda into cashew mixture until light and foamy. Spread mixture on prepared baking sheet. Cool completely and break into pieces.

Nutrition Facts

Serving: **15 servings** | Calories: **175.6 kcal** | Carbohydrates: **26.2 g** | Protein: **2.1 g** | Saturated fat: **2.2 g** | Cholesterol: **4.1 mg** | Sodium: **189.3 mg** | Fiber: **0.4 g** | Sugar: **17 g**

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