



Brown Sugar Candied Peanuts

Makes: 2 cups

Prep Time: 5 minutes Cook Time: 20 minutes

Total Time: 25 minutes plus cooling time

- 1/2 cup firmly packed dark brown sugar
- 3 tbsp water
- 1 tbsp light corn syrup
- 1/2 tsp Kosher salt
- 1/2 tsp ground cinnamon
- 1 cup dry-roasted peanuts

Line a rimmed baking sheet with nonstick parchment paper or a nonstick baking mat.

In a tall-sided 10-inch skillet, stir together brown sugar, 3 tablespoons water, corn syrup, salt, and cinnamon until well combined. Bring to a boil, without stirring, over medium heat. Stir in peanuts until well coated. Cook, stirring frequently and moving skillet on and off heat as needed, until mixture is thickened and clings to peanuts and a candy thermometer registers 300°F.

Working quickly, carefully spoon mixture onto prepared pan, separating peanuts as much as possible. Let cool completely. Break into peaces, and store in an airtight container for up to 1 week.

Recipe from Bake from Scratch