



Sea Salted Pumpkin Pecan Brittle

Makes: 20 pieces

Prep Time: 10 minutes Cook Time: 30 minutes

Total Time: 40 minutes

Ingredients

- 2 tsp pumpkin pie spice
- 1 cup sugar
- 1/2 cup dark corn syrup (or clear corn syrup)
- 1/4 cup water
- 1/2 cup unsalted butter
- 1 & 3/4 cup chopped pecans
- non-stick cooking spray

Instructions

For the Prep:

Preheat the oven to 375°F. Line a sheet pan (13x18-inches) with a large piece of foil for easy clean-up. Crimp the edges of the foil around the sides of the pan. Place the pan on the lowest shelf of the oven while you prepare the brittle.

To Cook the Brittle:

Combine the sugar, corn syrup, and water in a medium-size saucepan (I use a pan that holds 3 quarts). Stir to combine then bring to a boil (3-4 minutes).

Add the butter and stir until melted. Continue to cook the sugar mixture, stirring occasionally, at a medium boil for about 10 minutes or until an instant or candy thermometer reaches 280°F.

Add the pecans and stir to combine. The mixture will be quite thick at this time. Stir more frequently now as you don't want the pecans to burn. If the mixture seems to be browner around the edges of the pan as you are stirring, reduce the heat a bit to prevent burning. Continue cooking (and stirring) until the mixture reaches 305°F(152°C) on a candy or instant thermometer.

To Finish:

Turn off the heat and remove the pot from the burner. Add the pumpkin pie spice and stir to combine. Using oven mitts, remove the hot pan from the oven and place it on the stovetop. Spray lightly with non-stick cooking spray. Rub the pan with a paper towel to evenly distribute the spray.

Pour the candy mixture lengthwise down the center of the prepared pan. Do not spread but tilt the pan from side to side and back and forth. At first, the mixture won't cover the pan but continue to tilt and lightly jiggle the pan until the mixture is spread thin and covers the pan. Sprinkle with flaky sea salt. Set aside on a cooling rack to cool completely then break into pieces and store in an airtight container.

Recipe from The Cafe Sucre Farine