



Microwave Pistachio-Cranberry Brittle

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Yield: about 1 1/4 pounds

Don't have a candy thermometer? No worries. You won't need one for this new-fashioned, old-fashioned brittle. My microwave wattage is 1100. If you have the same wattage, you will get the same results by simply using the timer on the microwave. I'm addicted to this crunchy-chewy texture the pistachios and cranberries give this brittle.

Ingredients:

1 cup granulated sugar
1/2 cup light corn syrup
1 tablespoon water
1 (6-oz) package shelled Wonderful pistachios (one heaping cup)
1/2 cup dried cranberries
1 tablespoon butter
1 tsp. vanilla extract
1 tsp. baking soda

Directions:

1. Lightly butter a baking sheet and have two forks ready to spread the hot mixture.
2. Stir together sugar, corn syrup and water, in a microwave-safe 3-quart glass, mixing bowl. I use a Pyrex bowl I've had for 20+ years. Cover tightly with heavy-duty plastic wrap. (I use Great Value professional strength with slide cutter from Walmart.)
3. Microwave (1100 watts) on HIGH for 3 minutes to wash down any crystals from sides of bowl. Remove bowl from microwave using potholders and place on a folded towel or cutting board. Carefully release one edge of plastic wrap from the bowl to release steam.
4. Carefully uncover bowl, removing plastic wrap away from you to avoid steam. Microwave, uncovered, 5 minutes and 5 seconds or until you see golden color cover the bottom of mixture (This will be hard crack stage 300° if you were using a candy thermometer).

5. Remove bowl from microwave and place on folded towel or cutting board. Stir in pistachios, cranberries, butter, and vanilla. Microwave 25 seconds more because it cools down when adding these ingredients.
6. Remove bowl from microwave with potholders. Quickly stir in baking soda.
7. Immediately hot pour mixture onto the buttered baking sheet, spreading to edges of pan with two forks. Let cool completely and break into pieces. Store in an airtight container.