



Peanut Brittle Cookie Bites made with Butterfinger®

Dessert | Dessert | All year round

Yields: 24 Mini Cookie Bites

INGREDIENTS

For Peanut Brittle:

- 2 cups sugar, granulated
- 1 cup Karo syrup
- ½ cup water, warm
- 1 ½ tsp baking soda
- 2 tbsp butter

For Cookie Bites:

- 1 cup peanuts, roasted, salted
- 24 ea. shortbread cookies, square

Method:

Line a sheet pan with baker's parchment and then place shortbreads in the pan so that the sheet is totally covered and has no gaps. In a medium pot, bring sugar, Karo syrup and water to a boil until sugar has dissolved. Cook sugar to a golden caramel color, about 300 degrees F. Quickly remove from heat and add the butter and baking soda, stirring the pan to incorporate the butter (Be very careful with this step as the hot mixture can burn your skin). Pour caramelized sugar mixture over the cookies, making sure to cover all of the cookies. Evenly sprinkle the peanuts on top

of the brittle covering all the cookies. Cool brittle on a wire rack until it is warm to the touch but not hot, apply the Butterfinger[®] making sure it adheres to the brittle but does not melt. Allow to cool for 1 hour and when completely cool, break brittle into cookie sized pieces and serve.