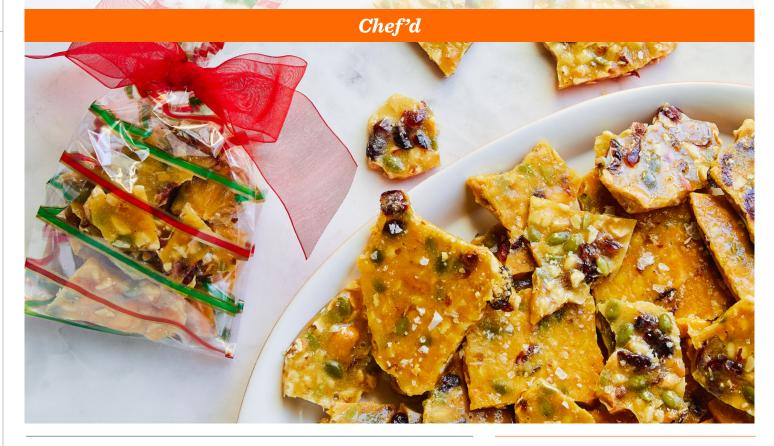
# CHEF'D

Stand out from the cookie giving crowd with this stunning and delicious cranberry and nut brittle. Nuts, seeds, and dried cranberries go for a swim in perfectly amber caramel and little hints of flavor come from unexpected fun ingredients. Rich, sweet, tart, with a hint of salt and full of texture, this brittle is an absolute show stopper. Festive and unique, this no-bake dessert comes together in 30 minutes and is perfect for gift giving or bringing to one of your many holiday fetes. If you're in the holiday giving spirit, we've included festive packaging for you to wrap up these treats and gift away!

# Cranberry and Nut Brittle



# WHAT YOU'LL NEED:

### **EQUIPMENT:**

- Rimmed sheet pan
- Medium bowl
- Large sauce pot
- Candy thermometer (optional)
- Rolling pin

## FROM YOUR PANTRY:

- Cooking spray

# **KITCHEN 411**

Has the hardened brittle mixture stuck to your sauce pot or wooden spoon? No sweat! Fill the pot with water, bring to a boil, and let it soak. The heat will melt the sugar, making it easy to clean - no elbow grease required.



## **INGREDIENTS**

2pieces Parchment paper ½cup Roasted cashews ½cup Chopped almonds ⅓cup Dried cranberries

½cup Pine nuts

 $\frac{1}{3}$ cup Toasted pumpkin seeds

2cups Granulated sugar 1cup Light corn syrup

1tsp Baking soda

 $\frac{1}{2}$ tsp Ground rosemary

1/8tsp Chili powder

2pats Butter

1tsp Vanilla extract½tsp Flaky sea salt



#### 1. PREP THE INGREDIENTS

- Line a rimmed sheet pan with parchment paper. Spray with cooking spray and set aside.
- Rough chop the cashews and place in a medium bowl. Add the almonds, cranberries, pine nuts and pumpkin seeds to the bowl and combine.
- In a large sauce pot, add the sugar, corn syrup and 1 cup water. Stir to combine. Heat over mediumhigh heat without stirring for about 15 minutes, until mixture reaches 300° or an amber color.



#### 2. MIX IT ALL TOGETHER

- Remove from heat and carefully stir in **baking soda**, **spices**, and ¼ teaspoon **salt** (be careful, mixture will bubble up.) Add in the **butter** and **vanilla** and mix quickly.
- Immediately stir in the cranberry and nut mixture, working quickly to ensure you can pour the mixture before it hardens.
- Pour the brittle mixture onto the prepared sheet pan.

## CHEF NOTES

You may have extra of some ingredients.

ONE DOZEN
EST. COOKING TIME: 30 MINUTES
ALLERGENS:
SKILL LEVEL: // // //

SPICE LEVEL: // // //



#### 3. SPREAD THE BRITTLE

- Spray the remaining piece of **parchment paper** with **cooking spray**. Place over **brittle**.
- Using a rolling pin, spread the brittle into an even layer.
- Remove parchment and sprinkle with flaky sea salt
- Let  $\operatorname{cool}$  completely before breaking into pieces.



#### 4. SERVE & ENJOY

- Place the brittle on a serving platter. Serve and enjoy!

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