

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

*Chef'd*



### 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
⅓cup	Pine nuts
⅓cup	Toasted pumpkin seeds
2cups	Granulated sugar
1cup	Light corn syrup
1tsp	Baking soda
½tsp	Ground rosemary
⅛tsp	Chili powder
2pats	Butter
1tsp	Vanilla extract
½tsp	Flaky sea salt

### CHEF NOTES

*You may have extra of some ingredients.*

### ONE DOZEN

EST. COOKING TIME: 30 MINUTES

### ALLERGENS:

SKILL LEVEL: 

SPICE LEVEL: 



### 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 **medium-high heat** without stirring for about 15 minutes, until mixture reaches **300°** or an amber color.



### 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 cool completely before breaking into pieces.



### 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.



### 4. SERVE & ENJOY

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

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