

# Shopping List

## Bulk

- Local raw hazelnuts
- Organic dried cranberries
- Organic granulated sugar
- Sea salt
- Baking soda

## Grocery

- Organic light corn syrup
- Organic dark brown sugar

## Dairy

- Unsalted butter



Check out our recipe blog at  
[www.communityfoodcoop.wordpress.com](http://www.communityfoodcoop.wordpress.com)  
You can sign up to receive recipes  
periodically via email or RSS feed

*Community*  
**FOOD CO OP**  
Bellingham's Natural Grocer

### Downtown Store

1220 N Forest Street  
Bellingham, WA 98225  
Open Daily 7am-10pm

### Cordata Store

315 Westerly Road  
Bellingham, WA 98226  
Open Daily 7am-9pm

Phone: 360.734.8158

[sassysampler@communityfood.coop](mailto:sassysampler@communityfood.coop)

[www.communityfood.coop](http://www.communityfood.coop)

# Hazelnut and Cranberry Brittle



# Hazelnut and Cranberry Brittle

## INGREDIENTS

- 1/2 c organic granulated sugar
- 1/2 c packed organic dark brown sugar
- 1/2 c organic light corn syrup
- 1/4 t sea salt
- 1/4 c water
- 1 c raw hazelnuts
- 1/2 c dried cranberries
- 2 T unsalted butter, softened
- 1 t baking soda

## Special Equipment

Candy thermometer

## INSTRUCTIONS

1. Mise en place (“everything in place”)—roughly chop the hazelnuts and measure out all ingredients. Gather them around your stove for an easy reach, as the end of the recipe comes together very quickly and you won’t have time to measure or chop anything.
2. Line a large baking sheet with foil and grease it with butter. Place baking sheet in a warm oven (170°-200°F).
3. In a 4 quart saucepan over medium heat, combine sugars, corn syrup, sea salt, and water.
4. While stirring with a rubber spatula, bring to a boil and continue to stir until sugar is dissolved (it will suddenly start to foam up). Immediately add the hazelnuts and stir continuously until the temperature reaches 300°F.
5. Remove from heat and immediately stir in the butter, baking soda, and cranberries. Grab your cookie sheet out of the oven (it’s hot, wear gloves).
6. Pour immediately onto the baking sheet as evenly as possible (depending on how thick your mixture is—try to pour it in a circle starting at the center) - ideally, it is best if you don’t have to mess with it too much—you can use a couple forks to gently spread it into an even layer on your cookie sheet.
7. Cool completely, and snap into pieces.

Store in an airtight container in the refrigerator.

I recommend having a big pot of boiling water or a sink full of really hot soapy water ready to put all your cooking instruments into after you are done making the brittle—if you don’t wash your dishes **RIGHT AWAY** then anything left in the saucepan will harden in the blink of an eye and become next to impossible to clean.

