

Sugar-Free Peanut Brittle

Calories: 0 kcal

Servings: 8

Time: 0 Mins

Ingredients

- 60.00 g Butter
- 85.00 g Erythritol
- 1.00 pinch Salt (to season)
- 160.00 g Salted Peanuts
- 1.00 tsp Vanilla Essence

Instructions

1. Combine erythritol, butter and vanilla essence in a saucepan over medium heat.
2. Cook the brittle mixture for approximately 12mins, stirring occasionally until it reaches a caramel b colour. Remove from the heat.
3. Line a tray with baking paper and evenly spread out the salted peanuts.
4. Pour the caramel brittle over the peanuts. Season with cracked sea salt if desired. Leave to cool f 30mins.
5. Once cooled, break the peanut brittle into pieces and enjoy!