



## **Peanut Brittle / Tablet Pistach**

Servings: 6

### **Ingredients:**

$\frac{3}{4}$  cup packed light brown sugar  
 $\frac{1}{2}$  tsp teaspoon vanilla extract  
 $\frac{1}{4}$  cup roasted peanuts  
1 tsp grated ginger  
2 cinnamon sticks  
Pinch of salt  
1 tsp ground nutmeg

### **Directions:**

1. In a saucepan, combine sugar, vanilla extract,  $\frac{1}{4}$  cup water, peanuts, ginger, cinnamon, salt and nutmeg.
2. Let boil for 10 minutes or until a thick syrup is created.
3. Take off heat and stir until all the liquid has fully evaporated.
4. Spread thinly on parchment paper or a wet cutting board.
5. When cool break or cut into pieces.