



Pretzel Brittle



1 BATCH | COOK TIME: 40-45 MIN

INGREDIENTS

2 cups granulated sugar
1 cup light corn syrup
1/4 tsp salt
1/2 cup water
1 cup butter, sliced
2 1/4 cups coarsely
chopped Trucker Treats
Hawt Cajun Pretzels
1 tsp baking soda

DIRECTIONS

- Line a sheet pan with parchment paper or a nonstick baking mat.
- Place the sugar, corn syrup, salt and water in a large, deep pan. Clip a candy thermometer to the side of the pan.
- Cook over medium heat, stirring constantly, until sugar is dissolved, and the mixture comes to a boil. This takes about 6-7 minutes.
- Add the butter to the pan. Continue to cook, stirring occasionally, until a candy thermometer registers 280 degrees F. This takes about 15 minutes.
- Add the coarsely chopped Trucker Treats Cajun pretzels to the pot and cook for an additional 10 minutes, stirring constantly, or until a candy thermometer registers 305 degrees F.
- Remove the pot from the heat and stir in the baking soda.
- Pour the mixture evenly onto the sheet pans. Spread to a 1/4-inch layer. Cool, then break into pieces and serve.