

## Cinnamon Pumpkin Seed Brittle



¼ cup butter, cut into chunks (plus more for pan)  
1 tsp baking soda  
1 tbslsp vanilla extract  
1 ½ tsp cinnamon  
½ tsp salt  
2 ½ cups sugar  
1/3 cup light corn syrup  
1 ½ cups toasted hulled pumpkin seeds

Lightly butter a 10x15 inch baking sheet. In a small bowl, stir baking soda in vanilla to dissolve and set aside. In another bowl, stir together pumpkin seeds, salt and cinnamon.

In a 4 to 5 quart saucepan over medium heat, use a wooden spoon to stir together sugar, corn syrup and ¼ cup butter until butter is melted and sugar is dissolved. Increase heat slightly and boil sugar mixture, stirring occasionally, until it turns a deep amber and measures 293-295 (hard crack stage) on a candy thermometer. Approximately 8-12 minutes.

Remove sugar mixture from heat and carefully stir in vanilla/soda mixture and pumpkin seed mixture (candy will bubble up). Immediately pour into prepared pan. Evenly spread the mixture to fill the pan.

Let brittle cool at room temperature for 30 to 40 minutes. Gently twist the pan to release brittle then chop or break it into chunks. Store in an airtight container at room temperature for up to 2 weeks.

### Notes:

Caramelizing Sugar: Watch closely. Sugar cooks quickly once it begins to brown, so have your ingredients measured and ready before you start.

Pumpkin Seeds: I used toasted, salted pumpkin seeds in my brittle, so I decreased the amount of salt to ¼ teaspoon. If you toast your own seeds, or purchase the unsalted ones, then use the full ½ teaspoon of salt in the recipe.

Enjoy!

**Never Enough Thyme**

<http://www.lanascooking.com>

*--Recipe adapted from myrecipes.com*