

Caramel Brittle: 3 Ways

Ingredient:	Wet Method	Dry Method	Honey Method	Approximate Household Measure
<i>Granulated Sugar</i>	337 g.	337 g.	_____	1 ⅔ cups sugar (for wet & dry) or 1 cup honey (for honey method)
<i>Water</i>	145 g.	_____	145 g.	¾ cup water (omit in dry method)
<i>Glucose Syrup</i>	243 g.	243 g.	243 g.	¾ cup light corn syrup (or glucose syrup)
<i>Pumpkin Seeds (Optional)</i>	150 g.	150 g.	150 g.	1 cup raw pumpkin seeds (pepitas)
<i>Kosher Salt</i>	2 g.	2 g.	2 g.	¼ teaspoon (heaping)
<i>Unsalted Butter</i>	26 g.	26 g.	26 g.	2 tablespoons unsalted butter
<i>Vanilla Bean</i>	1 ea.	1 ea.	1 ea.	1 vanilla bean (or 1 tsp extract)
<i>Baking Soda</i>	4 g.	4 g.	4 g.	½ teaspoon

1. Combine the sugar (sub honey for honey method), vanilla bean, and water (omit water for dry method) in a saucepan and bring to a boil
2. Add the glucose syrup and continue cooking without stirring to 240°F / 115°C
3. Add the pumpkin seeds and cook to 311°F / 155°C over medium heat while constantly stirring
4. Remove from the heat and add the salt and butter and stir till homogenous. Then add the baking soda and stir well
5. Pour the mixture onto a silpat and spread with an offset spatula
6. Once cool enough to handle, stretch with gloved hands. Let fully cool before wrapping/serving