



Chile-Cinnamon Brittle with Mixed Nuts

Recipe courtesy of Rachael Ray



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Total Time:
35 min
Prep: 10 min
Inactive: 5 min
Cook: 20 min

Yield:
8 to 10 servings
Level:
Easy

Ingredients

- ✓ 1 cup whole peeled almonds
- ✓ 1 cup chopped toasted hazelnuts
- ✓ 1 cup large peanuts
- ✓ 2 vanilla beans
- ✓ 1 cup sugar
- ✓ 1/4 cup good quality honey
- ✓ 1/4 cup corn syrup
- ✓ 1 1/2 teaspoons sea salt, half a palmful
- ✓ 1 1/4 sticks butter, diced
- ✓ 1 teaspoon ancho chile powder, 1/3 palmful
- ✓ 1/8 teaspoon ground cinnamon, a couple of pinches

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Directions

Preheat the oven to 350 degrees F.

Toast the almonds, hazelnuts and peanuts on a small baking sheet until fragrant and golden. Cool.

Line a baking sheet with parchment and tear an extra piece of the same size. Reserve.

Halve and scrape the vanilla beans, then add the seeds and pods to a pot with the toasted nuts, sugar, honey, corn syrup, salt and butter. Place the pot over high heat and stir until caramel in color. Then stir in the chile powder and cinnamon. Remove the vanilla pods with a fork and pour the brittle onto the lined baking sheet. Top with the extra parchment and roll out to an even layer, about 1/2 inch thick. Cool and break into irregular pieces.

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