

# Brittle

Replace corn syrup 1:1 with non-GMO tapioca syrup made in the USA

<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>
<b>BriesSweet™ Tapioca Syrup 42DE</b>	<b>1 cup</b>	<b>330</b>	<b>35</b>
Sugar	2 cups	400	43
Butter	1/4 cup	57	6
Nuts	1/2 cup	75	8
Baking Soda	1 tsp	5	1
Water	1/2 cup	117	12

## Method

1. Combine all ingredients, except nuts, and heat to boiling, stirring constantly.
2. Boil until soft crack stage (about 265° F) is reached.
3. Add nuts.
4. Continue to boil and stir until hard crack stage (about 295° F) is reached.
5. Remove from the heat. Stirring constantly, add baking soda.
6. Quickly pour onto a cookie sheet lined with parchment paper.
7. Cool. After it hardens break into bite size pieces.
8. Store in a sealed container.



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