



To: _____

From: _____



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- 1** **COMBINE** 2 cups sugar, 1/2 cup each water and corn syrup in medium saucepan on medium-low heat until mixture reaches 300°F on a candy thermometer; about 30 min.
- 2** **STIR** in 1/4 cup KRAFT Smooth Peanut Butter and a few handfuls each TEDDY GRAHAMS Cookies and peanuts. Pour onto baking sheet and allow to cool completely. Break into bit-sized pieces. Store in airtight container for up to 2 weeks.
- NOTE:** Use a wooden spoon to stir the mixture when boiling.

Directions:

Prep Time: 30 min
Ready In: 1 h 0 min

Peanut Butter Brittle

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Peanut Butter Brittle

Instructions: Cut out the recipe gift tag, following outer dotted lines. Fold in half and paste together. Punch hole in corner, then string festive ribbon through hole and attach to gift.