

## Naomi Ruth Holland Moore's Peanut Brittle

2 cups sugar

1 cup water

1 cup white corn syrup

1 pound raw peanuts

½ teaspoon salt

1 heaping TEASPOON baking soda

1 tablespoon butter

1 teaspoon vanilla

Mix sugar, water, and syrup and bring to a boil at 260 on a candy thermometer. Put peanuts in candy mixture and boil to 290. Remove from heat and add baking soda, butter, and vanilla. Pour on greased baking sheet.

## Peanut Brittle

2 cups sugar

1 cup water

1 cup white corn syrup

1 pound raw peanuts

$\frac{1}{2}$  teaspoon salt

1 heaping TEASPOON baking soda

1 tablespoon butter

1 teaspoon vanilla

Mix sugar, water and syrup and bring to a boil at  $260^{\circ}$  on a candy thermometer. Put peanuts in candy mixture and boil to  $290^{\circ}$ . Remove from heat and add salt, baking soda, butter and vanilla. Pour on greased baking sheet.

**About the cook:**

Faris R. married Naomi Ruth Holland and they had three daughters and two sons. Anna Jean Moore was born January 28, 1949; Louella Moore on October 19, 1950; Roger D. Moore on October 77, 1952; Faris R. Moore, Jr on April 4, 1955 and Naomi Lee Moore on November 6, 1974.

Submitted by Melissa Moore



Naomi Ruth Holland Moore