

Peanut Penuche

2 cups packed brown sugar 2 tbsp butter
1 cup sugar $\frac{1}{3}$ cup peanut butter
1 cup whipping cream $\frac{1}{3}$ cup salted peanuts
 $\frac{1}{4}$ cup milk 1 tsp vanilla

Combine sugars, cream, milk, and butter over low heat. Stir until sugar is dissolved and mixture comes to a boil. Cover and simmer for three minutes. Remove lid and cook to 235°. Remove from heat.

Coarsely chop or crush the peanuts. When the sugar cools to about 114°, beat with an electric hand mixer until thick and creamy. Stir in the peanut butter, peanuts, and vanilla. Spread in an 8x8 buttered pan. Cut in squares when cool.

Adapted from *Alice in Brown Sugarland* (1957).