

# Hatch Chile Cashew and Coconut Brittle

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*For this recipe, I used Hatch Chile cashews. If you don't have this ingredient, add in Hatch chile or other New Mexico chile powder. It is ESSENTIAL that you have your "mise en place". The action moves very fast and you have to be ready with your ingredients and equipment in the right place at the right time. You will learn how to caramelize sugar and corn syrup which requires patience and safety, because it gets super hot. (NOT RECOMMENDED TO MAKE WITH CHILDREN!) Once the caramelization takes place, you must MOVE FAST to pour it onto your baking sheet, as the brittle will harden within a minute.*

1 teaspoon	baking soda	½ cup	shredded coconut
1 teaspoon	ground cinnamon	2 cups	sugar
8 ounces	cashews or Hatch chile cashews (about 2 cups)	1 cup	light corn syrup
		⅝ cup	water
1 Tablespoon	Hatch or New Mexico chile powder (if not on cashews already)	1 ¼ teaspoon	kosher salt (not table salt)

- 1 Get everything ready before cooking. In a small bowl, combine the baking soda and cinnamon (and ground chile powder, if not on cashews already).
- 2 Grease an 11" x 15" rimmed baking sheet and offset spatula with canola oil to prevent the brittle from sticking.
- 3 Measure out the coconut and have it ready next to the cashews and baking soda-cinnamon-chile mixture. It is super important to have the baking sheet and mix-ins ready alongside your cooktop with a hot pad.
- 4 In a medium saucepan, combine sugar, corn syrup, water and salt. Bring to a boil over medium-high heat, stirring until sugar has dissolved in a few minutes. The second step is to leave the mixture alone and continue cooking until the mixture is golden brown. This takes a lot of patience and it may take 8-20 or so minutes for the magic to happen, depending on the heat of your cooktop. You will need to continually monitor the progress, because once it starts to brown, it happens very quickly. Swirl the mixture in the pan to determine what stage of browning you are at. As soon as the mixture becomes a dark brown, remove the pan from the heat.
- 5 With your mix-ins ready by the side of the saucepan, you have to move quickly. Once the mixture is a dark brown, you must add the cashews and coconut with one quick stir, followed by the baking soda mixture. (It will foam up and grow like magic.) Be ready for it!
- 6 The final step is to pour the mixture onto your prepared baking sheet. You only get one chance at this, so with one swift move, pour the saucepan mixture from one end of the baking sheet to the other while trying to spread it evenly to cover the entire baking sheet. Use the offset spatula to scrape as much of the mixture out of the saucepan before it hardens. Then, use your offset spatula to spread it further to the edges. **THE ENTIRE BAKING SHEET DOES NOT NEED TO BE COVERED!** Just do the best you can to spread the brittle so you don't have a giant lump of brittle in the center. The brittle will harden within one minute, so **MOVE FAST!**
- 7 Chill the Hatch Chile Cashew and Coconut Brittle at least 30 minutes or overnight in the fridge to harden. The next day, break up the cold Brittle on the counter. I use a small spatula to punch it apart or take the baking sheet, lift it up and drop it on the counter to get started. It is fun to break up the brittle. I try to break the pieces into 2" x 2" pieces, but nature will take its course. Store in a container with parchment or wax paper separating the layers.

Servings: 60

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Inactive Time: 30 minutes

Total Time: 1 hour

## Nutrition Facts

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Nutrition (per serving): 68 calories, 18 calories from fat, 2.1g total fat, 0mg cholesterol, 90.2mg sodium, 26mg potassium, 12.5g carbohydrates, <1g fiber, 8.6g sugar, <1g protein.

## Source

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Source: Inspired by Martha Stewart

