



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Spiced Pepita Brittle

Ingredients

- 1 c pepitas
- 1 c granulated sugar
- ¼ c water
- 2 tbsp corn syrup (or 1/8 tsp of cream of tartar)
- 1 tbsp butter
- ½ tsp baking soda
- ½ - 1 tsp chili powder
- ¼ tsp cinnamon
- ½ tsp salt
- 1 orange, zested
- Garnish, optional:
 - Sea Salt
 - Tajin or chili-lime seasoning

Allergens: Capsaicin

Directions

Line a baking sheet with parchment paper or a silicone mat. Lightly oil using cooking oil spray (if using parchment paper, dab a little directly on the baking sheet to hold the parchment in place).

In a skillet over medium heat, we'll toast the pepitas for 3-4 minutes or until they turn golden.

In a saucepan, combine sugar, water, and corn syrup (or cream of tartar) and cook over medium high heat. You can gently stir to incorporate the sugar, but once it starts to melt leave it alone and let it cook until it turns a deep amber color. If you have a candy thermometer, we're looking for a temperature of 300°F-310°F; this is called the hard-crack phase in candy making.

Next, we'll stir in the butter, baking soda, chili powder, cinnamon, and salt and stir. Then we'll fold in our toasted pepitas and citrus zest until coated and pour onto our parchment lined baking sheet. Spread quickly using a heat proof spatula until there's an even layer, and then garnish with your choice of topping or leave as is!

Once it cools completely, you can break the brittle into shards and store in an airtight container for up to two weeks at room temperature.*

If your brittle gets soft before that time there are two ways you can rescue it!

1. Preheat the oven to 250°F and arrange the softened pepita brittle in a single layer on a parchment lined sheet tray. Bake for 10-15 minutes or until it feels dry.
2. Set dehydrator to 150°F-160°F and spread pepita brittle in a single layer on tray inserts. Dehydrate for 1-2 hours, or until fully dry.