



Fluffy Cashew Brittle

Featured on February 22, 2022 “Bakers Against Racism: The Power of Community Activism through Food” demo with Chef Paola Velez

This hybrid recipe aerates this classic Dominican candy to make it softer than a spring cloud. For a quick video overview of the recipe, [check out my Instagram post](#).

– Paola Velez

Fluffy Cashew Brittle

Recipe by Paola Velez

Yield: 6 servings

Ingredients

1 cup granulated sugar

½ cup room temperature water

½ cup toasted cashews

½ teaspoon ground cinnamon

½ teaspoon sea salt

½ teaspoon baking soda (this is a key ingredient, no modifications!)

Directions

Bring your water and sugar to a boil; cook until light amber color.

Remove off heat and stir in your cashews and spices. Stir until all baking soda is incorporated.

Spread onto a greased or lined sheet tray.

Let cool, break, and enjoy.



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