

# Kashata

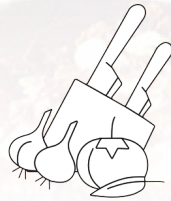
(Brittle)

**Prep Time:** 10 minutes

**Cook Time:** 15 minutes

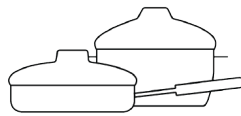
**Servings:** 12-14 slices

**Fun Fact:** A popular East African brittle, kashata is sold by street vendors in Uganda.



## Ingredients

2 cups of roasted peanuts (no skin)	1/2 teaspoon of cinnamon
1/2 cup coconut milk water	1/2 teaspoon of nutmeg spice
1/2 cup coconut flakes optional	1 3/4 cup sugar
1/2 teaspoon of cardamom	1/2 teaspoon salt



## Directions

1. Spray a baking pan (approximately 8 inches) with cooking spray and set aside.
2. In a large sauce-pan, add sugar, coconut milk, cardamom, and salt.
3. Stir over medium high heat until sugar has dissolved.
4. Continue to cook until mixture thickens and sugar starts to caramelize (about 10 minutes). Use a spoon to check for thickness.
5. Add peanuts and coconut before mixing well.
6. Spread mixture onto prepared pan.
7. Let it cool.
8. Use a knife to cut into pieces.