



Oatmeal Butter Brittle Cookies



SERVINGS

4 Dozen



COOKING TIME

-

Our recipe for oatmeal brittle, has the perfect balance of chewy and crispy textures topped with smooth chocolate. While this recipe has similar ingredients to other cookies, it's perfect for when you want to switch things up a bit. Instead of forming the cookie dough into cookie shapes, you can bake one large cookie then break it up into unique cookie brittle pieces.

Ingredients

- 2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1-1/4 Cup(s) all-purpose flour
- 1/2 Teaspoon(s) Baking Powder
- 1/2 Pound(s) (2 sticks) butter or margarine, chilled and cut into pieces
- 1 Cup(s) Powdered Sugar
- 2/3 Cup(s) firmly packed brown sugar
- 1-1/2 Tablespoon(s) Water
- 1 Teaspoon(s) vanilla
- 1 Cup(s) chopped dry roasted or lightly salted peanuts
- 2 Cup(s) (12 ounces) semi-sweet chocolate chips, divided

Cooking Instructions

1. Heat oven to 350°F.
2. Line two cookie sheets with aluminum foil.
3. In large bowl, combine oats, flour and baking powder.
4. Add butter; beat on low to medium speed of electric mixer until crumbly.
5. Add sugars, water and vanilla.
6. Beat on low speed until dough starts to form.
7. By hand, stir in peanuts.
8. Divide dough in half.
9. Place half on one cookie sheet; flatten with lightly floured hands into 13 x 9-inch rectangle.

10. Repeat using remaining dough and second cookie sheet.
11. Bake 22 to 25 minutes or until golden brown, rotating cookie sheets after 12 minutes.
12. Place cookie sheets on wire racks.
13. Sprinkle 1 cup chocolate chips evenly over each large cookie.
14. Let stand 2 to 3 minutes.
15. With spatula or knife, spread softened chocolate evenly over cookies.
16. Cool completely.
17. (Refrigerate 15 minutes to set chocolate, if necessary).
18. Remove large cookies from cookie sheets and peel off foil.
19. Break each large cookie into 24 pieces.
20. Store tightly covered.