



Crunchy Almond Butter Cookie Brittle

2/3 cup all-purpose flour
1 cup quick cooking oats
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup firmly packed brown sugar
1/3 cup granulated sugar
1/2 cup almond butter in oil
1/2 cup canola or light olive oil
1/2 teaspoon almond extract
1 teaspoon vanilla
1/2 cup sliced almonds, coarsely chopped
1 Tablespoon white sanding or decorating sugar

Preheat oven to 350 degrees F. Line a large insulated cookie sheet with aluminum foil

In large bowl, combine flour, oats, baking powder, and salt. Set aside.

In a mixing bowl, combine brown sugar, granulated sugar, almond butter, oil, almond extract and vanilla. Mix in dry ingredients to form a soft dough.

Press or roll dough evenly onto prepared pan forming a rectangle about 10x15 inches. (For even baking, make it as even as possible)

Bake in 350-degree oven for 20 minutes and golden brown.

Remove from oven; sprinkle the entire top with chocolate chips; with back of spoon spread softened chocolate over the entire top of brittle. Sprinkle the top with chopped sliced almonds and white sanding sugar. Cool in pan for about 20 minutes.

Remove foil lined cookie brittle to refrigerator to chill and become firm, about 30 minutes to 1 hour.

Remove cookie from foil; discard foil; break cookie into irregular pieces.
Yield: about 3 to 4 dozen

About the Recipe: Crunchy almond flavored cookie brittle is simple to mix up, press onto a cookie sheet; and bake. It's easy enough to let the kids have fun making the brittle. This cookie uses almonds rather than peanuts, sprinkling them over a rich melted chocolate and the crunchy oat cookie. Add a sprinkle of white sanding sugar to make the cookie brittle sparkle.

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