



## **Holiday Oatmeal Cookie Brittle**

*Broken cookies are fun to make and bake*

- 1 cup Large Flake Quaker® Oats or Quick Quaker® Oats (uncooked)
- 3/4 cup all-purpose flour
- 1/4 teaspoon baking powder
- 1/2 cup cold butter, cut into small pieces
- 1/2 cup powdered confectioners' sugar
- 1/3 cup firmly packed brown sugar
- 1 teaspoon water
- 1/2 teaspoon vanilla
- 1/2 cup dark chocolate chips
- 1/2 cup semisweet chocolate chips
- 1/3 cup white chocolate pieces
- 1/4 cup coarse broken pistachios, optional
- Edible decorating sugar or sprinkles, optional

**Before Starting:** Preheat oven to 350°F. Line one large cookie sheet with aluminum foil.

**Prepare Cookie Dough:** In large bowl, combine oats, flour, and baking powder. Add butter. Beat on low to medium speed of electric mixer until crumbly. Add powdered sugar, brown sugar, water, and vanilla. Beat on low speed until dough forms.

**Shape Cookie Dough:** Place cookie dough on prepared cookie sheet; flatten with lightly floured hands into 13 x 9-inch rectangle, about 1/8 inch thick.

**Bake Cookie Dough:** In preheated 350-degree F oven, bake 22 to 25 minutes or until golden brown.

**Top with Chocolate:** Sprinkle dark and semisweet chocolate pieces evenly over large, warm cookie. Let stand 2 to 3 minutes. With spatula or knife, spread softened chocolate evenly over cookie.

**Drizzle with White Chocolate:** In microwave safe bowl, cook white chocolate pieces on power 5 for 1 minute or until melted. Stir to melt. (Quaker Company suggests another way to melt white chocolate pieces is to sprinkle them evenly over dark chocolate cookie; let stand 2 to 3 minutes.) After melting, drizzling it with white chocolate. With the tip of a knife, run through the white chocolate, making marble-like streaks.

**Decorate Cookies:** Sprinkle with broken pistachios and/or sugar sprinkle decorations as desired.

**Chill Cookies:** Cool completely. Refrigerate 15 minutes or as needed to set chocolate.

**Break into Cookie Brittle:** Remove chilled large cookie from cookie sheet; peel off foil. Break each into pieces as desired. Store tightly covered in a cool place. Yield: about 24 pieces

Prep Time:30 minutes; Cook Time: about 22 minutes

**Cook's Note:** I halved the original recipe for a smaller family serving. I also used two flavors of chocolate chips, dark and semisweet. Edible gold dust can be found at specialty baking stores.

Recipe Information:

<https://www.quakeroats.ca/recipes/holiday-oatmeal-cookie-brittle>

**Heart Warming Story about the Recipe:** This recipe won the grand prize \$10,000 in the 1995 Quaker Oats Contest. It was such an awesome experience! One of the best things that happened was that a New Jersey newspaper called and wanted to write a story and take my picture. My apartment was small, so we decided to take it at the school where I taught. When the photographer arrived, the 6<sup>th</sup> graders were so excited and wanted to stay with me in the picture. The happy event, filled with those enthusiastic kids, was featured on the main page of the food section. What a great experience for all of us! They felt so important to be in the newspaper and were able to eat the cookies too. That's a win-win for everyone!

**About the Recipe:** The cookie brittle is crisp, has a toffee-like flavor, and fun to prepare. Who doesn't like breaking up cookies into perfect serving pieces? They can be served plain or decorated with the nuts or sprinkles for the holidays.