



Oatmeal Butter Brittle Cookies (\$10,000 Winning Recipe)

Perfect for any occasion, easy and fun to make and break

- 2 cups Quaker Oats, quick, uncooked (not instant)
- 1-1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 cup (2 sticks) butter or margarine, chilled; cut into pieces
- 1 cup confectioners' sugar
- 2/3 cup firmly packed brown sugar
- 1-1/2 Tablespoon water
- 1 teaspoon pure vanilla
- 1 cup chopped lightly salted peanuts or chopped sliced almonds
- 2 cups (12 ounces) semi-sweet or dark chocolate chips, divided

Note: make sure the brand of chocolate can be melted)

Topping: As desired colored sprinkles or coarse chopped pecans or sliced almonds

Heat oven to 350°F. Line two cookie sheets with aluminum foil.

Prepare Dough:

- In large bowl, combine oats, flour, and baking powder.
- In a mixing bowl, add butter; beat on low to medium speed until crumbly; add confectioners' sugar, brown sugar, water, and vanilla; beat on low speed until dough starts to form.
- Stir in peanuts or almonds; beat on low speed until dough starts to form.

Shape the Dough:

- Divide dough in half. Place half on one foil lined cookie sheet; flatten with lightly floured hands or rolling pin into an irregular 13x9-inch rectangle.
- Repeat using remaining dough and second foil lined cookie sheet.

Bake Cookies:

- Bake 22 to 25 minutes or until golden brown, rotating cookie sheets after 12 minutes.
- Place cookie sheets on wire racks.

Add Toppings:

- Sprinkle 1 cup chocolate chips evenly over each large cookie; let stand 2 to 3 minutes or melted.
- With a spatula, knife, or spoon, spread softened chocolate evenly over the entire cookie.
- Sprinkle as desired with festive sprinkles or chopped or sliced nuts.

Chill Cookies and Serve:

- Cool completely; place in the refrigerator about 15 minutes or until chocolate is firm.
- Remove large cookies from cookie sheets and peel off foil; break each large cookie into about 24 pieces or desired sizes.
- Store tightly covered. Yield: 4 dozen cookies

Recipe Inspired from: Quaker Oats Company, Winning Recipe

About the Recipe: From Quaker Oats Co.

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.