

Elfie Visits Illinois

Christmas Time in Chicago Is Truly Magical

As Elfie headed north, passing over his favorite city, Chicago. I just couldn't resist its dazzling lights along Michigan Ave's Magnificent Mile and oh, that giant Christmas tree in Millennium Park. This city has a special ethnic charm. German-inspired treats and gifts from Christkindlmarket had crowds buzzing with activity. Coming closer, I noticed a hot chocolate aroma drifting from one of the tiny Polish neighborhood houses.

Zippering down to take a peek through the partially curtained window, I saw two kids busy in a small kitchen. Their laughter was infectious, but what I witnessed shocked me. They were breaking up their chocolate coated baked cookies. I wanted to stop them, but all the pieces were already on the table. "These Oatmeal Butter Brittle Cookies are the best," said Stella. The kids were having the time of their life. I couldn't help to think there wasn't any other city than this "Tottlin Town" where I would find so much joy. Santa will have a magical time here, especially if they leave him an Oatmeal Butter Brittle Cookie.

Oatmeal Butter Brittle Cookies (Chocolate Covered – Halved Version)

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



1 cup Quick Quaker® Oats (uncooked)
3/4 cup all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup (1 stick) unsalted butter
1/2 cup powdered (confectioners') sugar
1/3 cup firmly packed brown sugar
1/2 Tablespoon vanilla extract
1/2 cup finely chopped peanuts or favorite nuts (optional)
1/2 cup dark chocolate chips
1/2 cup semisweet chocolate chips
Edible sprinkle decorations or 1/4 to 1/2 cup broken peanut halves or favorite nuts

Instructions

- Preheat oven to 350°F. Line a large cookie sheet (approx. 14×18-inch half-sheet pan) with aluminum foil (dull side up).
- In a medium bowl, stir oats, flour (fluff the flour), baking powder, and salt; set aside.
- In a large bowl, cream butter, confectioners' sugar, brown sugar, and vanilla until light and smooth.
- Add the set-aside oat ingredients; beat on low speed until dough starts to form.
- Stir in fine chopped peanuts or favorite nuts, if desired.
- Turn dough out onto the prepared baking sheet. With your hands, pat and flatten dough into a 13 × 9-inch rectangle, about 1/8-inch thick (it does not have to reach the edges of the pan).
- Bake about 18 to 20 minutes or until golden brown and firm.
- Upon removing from oven, immediately sprinkle dark and semisweet chocolate chips evenly over the hot cookie slab. Let stand 2–3 minutes until melted, then spread evenly with a spatula or knife to the edges of the dough.
- While still warm, sprinkle with broken peanuts, other nuts, and/or decorative sprinkles.
- Let cool completely at room temperature, then lift up the aluminum foil with the cookie; refrigerate 15–30 minutes (or until chocolate is set).
- Peel off foil and break into irregular pieces.
- Store in an airtight container in a cool place.

Yield: about 24 to 30 pieces

Prep Time: 30 minutes

Bake Time: 20 minutes

Cook's Notes from Goodtaste

I halved the original recipe to serve smaller families.

I used both semi-sweet and dark chocolate chips. Make sure they are the ones that can melt.

You can use salted nuts if desired.

The thinner you make these, the shorter the baking time.

Recipe Inspired by: Quaker Oats Company, Grand Prize Winning Recipe

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.