

Oatmeal Butter Brittle Cookies from Stephanie Cole ☺

2 cups oatmeal, uncooked
1 ¼ cups flour
½ tsp baking powder
1 cup butter
1 cup powdered sugar
2/3 cup brown sugar, packed
1 ½ Tbsp. water
1 tsp. vanilla
1 cup chopped dry roasted & salted peanuts
2 cups chocolate chips

Oven temp: 350 degrees

Line 2 cookie sheets with aluminum foil. (cannot use cookie sheet alone – does not come off!)

Combine oats, flour, baking powder. Add butter & blend with mixer on low to medium speed until crumbly. Add powdered sugar, brown sugar, water and vanilla. Mix until dough starts to form. Stir in peanuts.

Divide dough in half - use half for each cookie sheet. Drop dough by large spoonful onto cookie sheet, and pat evenly and thinly into a 9 x13 " rectangle. Repeat with 2nd cookie sheet. Bake for 22-25 minutes or until golden brown – the more done the better to be crispy. Sprinkle 1 cup of chocolate chips on each sheet. Allow to melt and spread evenly over the entire "cookie". Chill to set the chocolate and then break into uneven pieces.

We love these cookies stored in the freezer! All the same, they don't last long !