

## Cookie Brittle

1 cup butter, at room temperature

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1 cup sugar \_\_\_\_\_

1 ½ tsp vanilla \_\_\_\_\_

1 tsp fine sea salt \_\_\_\_\_

2 cups all purpose flour \_\_\_\_\_

10 oz semi sweet chocolate chips

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1. Preheat the oven to 350 degrees. Spray pan with cooking spray. Line a jelly roll pan with parchment paper. \_\_\_\_\_
2. Cream the butter and sugar at medium speed until light and yellow. \_\_\_\_\_
3. Add vanilla \_\_\_\_\_
4. Add salt \_\_\_\_\_

5. Slowly add flour and mix until incorporated. \_\_\_\_\_
6. Stir in chocolate chips. \_\_\_\_\_
7. Press dough into a thin even layer in the prepared pan. \_\_\_\_\_ ( I like to cover with parchment paper and use a small rolling pin to make a thin even spread of dough.)
8. Bake 20-25 minutes until golden brown.  
(teacher) Cool. Break into pieces.



