



Chocolate Chip Cookie Brittle

FROM SHAUNA SEVER

This is what happens if you take out any trace of leavener in chocolate chip cookies—no eggs, no baking powder or soda, no airy creamed butter—and mash the dough into a thin layer on a baking sheet. It sounds like something curious kids would make by mistake and has all the makings of a terribly ill-fated idea.

But instead, thanks to a generous proportion of melted butter and raw sugar, this dough turns into an addictive, crunchy brittle that falls somewhere between candy and cookie. Cookbook author and blogger Shauna Sever developed this naturally sweetened version based off a recipe she found in *The American Country Inn and Bed & Breakfast Cookbook*, and after it was pinned a half million times on Pinterest, she ended up demoing it on the *Today* show to an incredulous Al Roker. The brittle packs up well in a big jar for birthdays, holidays, and sugar-fueled road trips and is friendly to swap-ins for the nuts and chocolate. Coconut? Chile? Pretzels? Set your inner curious kid free.

MAKES ABOUT 3 DOZEN (3-INCH/7.5CM) PIECES

¾ cup plus 2 tablespoons
(200g) unsalted butter, cut
into tablespoons

1 cup (200g) turbinado sugar

2 teaspoons pure vanilla
extract

1 teaspoon fine sea salt

2 cups (250g) all-purpose
flour (see page 5)

½ cup (60g) coarsely
chopped pecans or walnuts

¾ cup (130g) bittersweet
or semisweet chocolate
chips (60% to 70% cacao—
Ghirardelli bittersweet chips
work very well)

1 Heat the oven to 350°F (175°C), with a rack in the center.

2 In a large microwave-safe bowl, combine the butter and sugar. Microwave in 20-second bursts, stirring between bursts, just until the butter is almost completely melted and the sugar has started to dissolve, about 2 minutes.

(Alternatively, melt the butter and sugar in a saucepan over medium heat, being careful not to let the mixture come to a boil.)

3 Whisk the mixture until the butter is completely melted. Let cool for 5 minutes. Whisk continuously until the mixture is thickened and smooth and no longer looks separated, about 1 minute. Whisk in the vanilla and salt until combined. Add the flour and stir until no streaks of flour remain, then stir in half of the nuts.

4 Scrape the dough onto a rimmed 12 by 17-inch (30 by 43cm) ungreased baking sheet and pat it into a very thin, even layer with your hands. It won't look like you'll be able to fill the entire baking sheet, but you will! Just keep patting the dough to the edges. Use an offset or rubber spatula to smooth the top. Sprinkle the chocolate chips and the remaining nuts over the dough and press them down lightly with your hands.

5 Bake until light golden brown and slightly firm to the touch all over, 22 to 25 minutes, rotating the baking sheet every 7 to 8 minutes. Let the brittle cool completely in the pan on a rack.

6 Use a wide, thin spatula to loosen the edges of the brittle, then ease the whole slab of brittle onto the rack. Alternatively, if it looks as if the slab might not come out cleanly, line a second baking sheet with parchment paper. Flip the brittle slab onto the parchment and then immediately invert it right side up onto the rack, peeling off the paper. Once completely cool, break into pieces—try to avoid smudging the chocolate chips. Store in an airtight container at room temperature.