



Smoked Chocolate Almond Cookie Brittle

- 1 cup all purpose flour
- 1/2 cup quick cooking oats
- 1/4 teaspoon baking powder
- 1/3 cup confectioners' sugar
- 1 (8 ounce) can almond paste
- 1/2 cup canola or light olive oil
- 1 egg
- 1 teaspoon vanilla
- 1 cup dark chocolate chips
- 1/2 cup sliced smoked almonds, coarsely chopped

Preheat oven to 350 degree; Line insulated cookie sheet or 11x16 inch baking pan with heavy foil. Set aside.

In a large bowl, combine flour, oats, baking powder, and confectioners' sugar.

In a mixing bowl, break almond paste into chunks; add oil, egg, and vanilla. Beat until well mixed. On low speed, stir in reserved dry ingredients to form dough.

Press or roll dough evenly onto prepared pan forming rectangle about 10x15 inches. Thinner dough will form a crisp cookie while thicker dough will be softer.

Bake in preheated 350 degree oven for about 20 minutes or golden brown.

Remove from oven; sprinkle the top with chocolate chips; with back of tablespoon, spread softened chocolate evenly to cover cookie brittle; sprinkle the top with chopped almonds. Cool in pan about 20 minutes.

Remove foil with cookie brittle; place in refrigerator to chill about 30 minutes or until chocolate is firm. Remove cookie brittle from foil; break cookie brittle into irregular pieces.

Yield: 3 to 4 dozen Preparation time: 15 minutes Baking time: about 20 minutes
Cooling: about 30 minutes

About the recipe: Crunchy almond flavored cookie brittle is simple to mix up, press into pan, and bake. It's easy enough to let the kids help out. The cookie is covered with rich dark chocolate and topped with crushed lightly smoked almonds. It's a delicious classic almond cookie with a new twist.