



Chocolate Chip Cookie Brittle

Crispy, crunchy cookie fun!

This isn't your grandma's chocolate chip cookie recipe. This twice-baked dessert is a thin, brittle version of the classic chocolate chipper. Mini chocolate chips enable you to spread the dough very thin for maximum crunch factor. Chia gel reduces the amount of oil needed, so these taste lighter and crispier than a store bought cookie.

Ingredients

- 1 cup flour
- 1/4 cup brown sugar
- 1/4 cup white sugar
- 1/4 tsp baking powder
- 1/8 tsp salt
- 1/2 tsp vanilla
- 2 egg whites
- 2 tbsp coconut oil (or oil of choice)
- 2 tbsp chia gel
- 2 tbsp almond or rice milk (milk of choice)
- 1/2 cup mini chocolate chips

Pre heat the oven to 325.

Remember: only mix the wet & dry ingredients when the oven is up to temperature.

First, place the flour, salt & baking powder in a small bowl. Stir to combine. In another bowl, use a whisk to froth the egg whites. These should just be light & bubbly, whipping is not required here. The egg yolks aren't used, so you can reserve them for a different recipe, or discard.

Add both sugars to the egg whites, as well as the vanilla and whisk again to thoroughly combine. Next, add the oil, chia gel and the milk. Whisk until combined. When the oven is pre heated, you can slowly add the dry ingredients to the wet, and stir with a spoon. Once mostly mixed, add the mini chips & stir only until just combined. (Do not over mix)

Spray with cooking oil sheet/s of tin foil to cover your 11 x 17 (or larger) cookie sheet. You **MUST** use tin foil for this recipe, or you will never get the brittle out of the pan. Pour the batter onto the sprayed foil. Use a soft spatula to spread it around to all sides & corners, making it as thin as possible.

Bake at 325 for 20 minutes. Remove from the oven and cut your brittle with a knife into squares. Place back into the oven for 5 minutes. Let it cool, The brittle should be crisp now & you can peel it from the foil & break it up.

Tip

If your batter was a little too thick in places, don't worry! The center of the brittle can be especially prone to this. You can test the brittle by trying to break it. If it bends instead of snapping, it's not done. It's an easy fix! You can return it to the oven at 250 for 20 minutes & then cool and break.

You need **AT LEAST** an 11 x 17 cookie sheet or there won't be enough room to spread the batter thin enough.