



# CHOCOLATE CHIP COOKIE *Brittle*

Adapted from *The Modern Proper*

Bake at 350°F • Bake Time: 20-25 Minutes • Round Cake Pan

1 Cup Butter

1½ Teaspoons Vanilla Extract

1 Cup Sugar

2 Cups Flour

1 Teaspoon Salt

1 Cup Semi-Sweet Mini Chocolate Chips

In a hand held or stand mixer, cream together butter, sugar, salt and vanilla extract until light and fluffy. Stir in the flour until fully incorporated. Stir in the chocolate chips. Pour the cookie dough into a cake pan. Press the dough very firmly until the top is smooth and soft. Bake for 20-25 minutes, or until the edges are golden brown. Cool for 10 minutes and then cut into triangles with a sharp knife. Enjoy with a cup of tea!

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