THE J.M. SMUCKER Co

Lacy Oatmeal Brittle

Prep Time	Cook Time	Serves	Difficulty
10 mins	10 mins	48	N/A

Ingredients

- 2/3 cup (150 mL) packed brown sugar
- 1/2 cup (125 mL) corn syrup
- 1/3 cup (75 mL) butter
- 1 cup (250 mL) toasted **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 3/4 cup (175 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Place oats on a baking sheet and bake 10 minutes. This takes the raw flavour away and adds crispness to the brittle.

Step 2:

Line baking sheets with parchment paper.

Step 3:

Combine brown sugar, corn syrup and butter in a medium saucepan. On medium-high heat, bring mixture to a boil, stirring occasionally. Let mixture boil for 1 minute. Remove from heat and stir in toasted oats and flour until combined.

Step 4:

Drop batter from rounded teaspoons (5 mL) on prepared baking sheets. Place about 2” (5 cm) apart as the batter spreads.

Step 5:

Bake in preheated oven 8 to 10 minutes until golden. Let cookies sit for 1 minute before removing to a cooling rack.

Images

