THE J.M. SMUCKER Co

# Lacy Oatmeal Brittle (Florentine Cookies)

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 40 mins | 10 mins | 32 | N/A |

## Ingredients

- 1 cup (250 mL) **Robin Hood®** Oats, Quick or Minute

  **Robin Hood**® Minute Oats

- 2/3 cup (150 mL) brown sugar
- 1/2 cup (125 mL) corn syrup, any type
- 1/3 cup (75 mL) butter
- 3/4 cup (175 mL) **Robin Hood®** Original All Purpose Flour

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## Directions

**Step 1:**

Preheat oven to 350°F (180°C). Place oats on a baking sheet and bake in preheated oven, 8 - 10 minutes, or until golden brown. Stir during baking to prevent overbrowning if necessary. Cool.

**Step 2:**

Line baking sheets with parchment paper.

**Step 3:**

Combine brown sugar, corn syrup and butter in a medium saucepan. Bring mixture to a boil over medium high heat, stirring occasionally. 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, 6 cookies per sheet, well- spaced apart as the cookies will spread.

**Step 5:**

Bake in preheated oven 8 to 10 minutes until golden. Let cookies sit for 1 minute before removing to a cooling rack. Shape cookies into desired shapes while still warm.

## Images

