

Bakers Banquet



Chocolate Chip Cookie Crunch

Ingredients:

- 1 cup unsalted butter, melted
- 1/2 cup granulated sugar
- 1/2 cup dark brown sugar
- 1 teaspoon vanilla extract
- 1 teaspoon kosher salt
- 2 cups of all-purpose flour
- 1 cup chocolate chips
- 1 cup pecans, toasted (optional)

Directions:

Preheat oven to 400°F. Prepare a 12 x 17 inch baking sheet with parchment paper.

Melt the butter in a covered microwave dish, about 2 minutes. In a large bowl whisk together the butter, both sugars and vanilla. It will be the consistency of a paste.

With a wooden spoon stir in flour and salt until the mixture comes together into a very thick batter. Add the chocolate chips and nuts, stirring them into the batter.

Turn out the batter onto the prepared baking sheet. Scatter the dough across the whole sheet and with the palm of your hand press the dough out in a thin layer, covering the whole baking sheet.

Place in the oven and bake for 17-20 minutes, until the top is golden and the edges are a bit brown.

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Let cool completely and then break up into pieces.