

# DAVID LEBOVITZ

## Chocolate Chip-Peanut Brittle Cookies

Adapted from Smitten Kitchen Keepers by Deb Perelman

Makes 23 cookies

I swapped out lightly roasted unsalted peanuts for the walnuts in the original recipe. Deb says you can use another type of nut so if you have another preference, go for it. I was concerned there wasn't enough caramel when I was stirring to coat the peanuts, but it ended up being just the right amount.

I also used chocolate chunks in these cookies, which melt better than commercial chocolate chips (although some brands nowadays are sold in chunks and get more melty when baked) but feel free to use either.

I've got some tips on making the caramel, and the brittle, at the newsletter post that you may want to read before proceeding.

1 cup (200g) granulated sugar (divided, 2/3 cup/135g and 1/3 cup/65g)

1 cup (115g) coarsely chopped lightly roasted peanuts

1 teaspoon flaky sea salt or kosher salt (divided, 1/4 teaspoon and 3/4 teaspoon)

8 tablespoons (115g) unsalted butter, cubed

1/2 cup (100g) packed light brown sugar

1 large egg, at room temperature

1 teaspoon vanilla extract

3/4 teaspoon baking soda

1/2 teaspoon baking powder, preferably aluminum-free

1 2/3 cups (220g) flour

8 ounces (230g) coarsely chopped bittersweet or semisweet chocolate or chocolate chips

**To make the peanut brittle**, spread  $\frac{2}{3}$  cup of the sugar in an even layer in a medium, heavy-duty skillet. Line a baking sheet with parchment paper or a silicone baking mat. (Lacking both, you can very lightly grease it with oil.)

Heat the sugar over medium-high heat. When it starts to liquefy in spots, the sugar and liquid will start caramelizing quickly. Stir the caramel with a heatproof spatula (Deb uses a whisk), folding any undissolved sugar into the liquefied sugar so it heats and melts evenly.

Continue cooking the caramel, stirring and watching it very carefully—it'll cook very fast at this point—and when it's the color of an old penny and starts to smoke, immediately remove it from the heat and stir in the peanuts, coating them with the liquid caramel. Quickly scrape the mixture onto the lined baking sheet, sprinkle with  $\frac{1}{4}$  teaspoon of flaky sea salt, and when it's warm enough to handle, flatten it as best as you can with your hands. Don't worry if it's not perfect as you'll be chopping it later. Once cool, firm, and crisp, chop the brittle into bite-sized pieces.

**To make the cookie dough**, beat the butter and remaining  $\frac{1}{3}$  cup granulated sugar, and brown sugar, in the bowl of a stand mixer fitted with the paddle attachment on medium speed until smooth, but not fluffy. (You can also mix the dough by hand in a large bowl with a sturdy spoon or spatula.)

Add the remaining  $\frac{3}{4}$  teaspoon salt, vanilla, and the egg, mix for a few seconds, then stop the mixer and scrape down the sides of the bowl with a spatula. Mix a bit more until the egg is completely incorporated.

In a small bowl, mix the flour, baking soda, and baking powder, then gradually add the dry ingredients to the butter and egg mixture, mixing at low speed just until the dry ingredients are incorporated. Add the chopped peanut brittle and chocolate chips or chunks, and mix just until incorporated.

**To bake the cookies**, preheat the oven to 350°F (180°C). Line 1 to 2 baking sheets with parchment paper, depending on how many cookies you want to bake at once. Using a spring-loaded ice cream scoop or two soup spoons, shape the dough into 1  $\frac{1}{2}$ -inch (4cm) rounds, placing them about 2 inches (5cm) apart on the baking sheet. For neater cookies, you could roll the dough rounds in your hands after shaping.

Bake the cookies, rotating the baking sheets in the oven midway during baking, until they are golden brown around the edges, 10 to 12 minutes. Mine took 11 minutes.

**Storage:** The cookies will keep for a few days at room temperature, and the dough (or finished cookies) can also be frozen for up to two months.