



## BUTTER TOFFEE COOKIES

Warm hug in a single bite!

SERVINGS: 24

PREPPING TIME: 10 MIN COOKING TIME: 8 MIN

### INGREDIENTS

1 cup unsalted butter softened  
½ cup white granulated sugar  
½ cup brown sugar light or dark,  
packed  
1 teaspoon vanilla extract  
1 egg  
2½ cups all purpose flour  
½ teaspoon baking powder  
½ teaspoon baking soda  
¼ teaspoon salt  
1 cup toffee bits  
sea salt

### DIRECTIONS

In a large mixing bowl or stand mixer, combine butter, sugars, vanilla until light and fluffy (about 3 minutes). Blend in egg until just combined.

In a medium mixing bowl, whisk together flour, baking powder, baking soda, and salt. Gradually incorporate into wet mixture.

Fold in toffee bits then cover dough and refrigerate 2+ hours. During this time, preheat oven to 350°F. and line cookie sheets with parchment paper.

Make 1" dough balls and drop onto cookie sheet spread 3" apart.

Top with sea salt and bake 8 minutes or until edges are just golden brown.

Allow cookies to cool on baking sheet for 1 minute. Transfer from cookie sheet to wire baking rack to finish cooling.

### RESOURCE

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