

SPARKLY BUTTER TOFFEE COOKIES

YIELD: 60 cookies PREP: 30 min. COOK: 9-11 min. TOTAL TIME: 1 hr 30 min.

Ingredients

3/4 cup butter, softened
1 cup granulated sugar
1 eggs
2 cup all-purpose flour
1 ½ tsp baking powder
¼ tsp baking soda
½ cup English or Almond toffee bits
Granulated Sugar for rolling, use colored sugar if desired

Instructions

1. Preheat oven to 350F and line baking sheet with parchment paper
2. Combine sugar, butter, egg, and vanilla in a bowl. Beat on medium speed, scraping bowl often, until creamy.
3. Add flour, baking powder and baking soda; beat on low speed until mixed.
4. Stir in toffee bits.
5. Use cookie scoop to form dough into balls; roll each ball in a shallow dish of sugar, turning to coat. Place balls two inches apart on ungreased cookie sheet
6. Using bottom of glass (or similar flat surface), gently press each cookie to flatten to 1 ½ inch circles
7. Bake for 9-11 minutes, until edges are slightly browned
8. cool completely.

Nutrition info for 1 serving = 1 cookie

Calories: 70
Total fat: 3.5g
Cholesterol: 15 mg
Sodium: 55 mg
Carbohydrates: 9 g
Fiber: 0g
Protein: 1g