

Cookies, Oatmeal Toffee

Brown sugar and butter underscore the tawny sweetness of the almond toffee bits.

Ingredients

3 2/5 ounces all-purpose flour (about 3/4 cup) \$
1 cup old-fashioned rolled oats
1/2 teaspoon baking soda
1/4 teaspoon salt \$
3/4 cup packed brown sugar \$
1/4 cup butter, softened \$
1 teaspoon vanilla extract \$
1 large egg \$
1/3 cup almond toffee bits

Directions

1. Preheat oven to 350°.
 2. Weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour, oats, baking soda, and salt in a medium bowl; stir with a whisk. Place sugar and butter in a large bowl; beat with a mixer at medium speed until well blended (about 5 minutes). Add vanilla and egg; beat well. Add flour mixture; beat just until combined. Stir in toffee bits.
 3. Drop dough by tablespoonfuls 2 inches apart on 2 baking sheets coated with cooking spray. Bake at 350° for 11 minutes or until lightly browned. Cool on pans 1 minute. Remove cookies from pans; cool completely on wire racks.
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