

SPARKLING BUTTER TOFFEE COOKIES

A favorite crisp, but chewy, butter cookie studded with toffee pieces.

Prep time: 30 minutes Baking time 9-11 minutes Yield 5 dozen

Ingredients:

1 cup sugar

3/4 cup Land O Lakes® Butter, softened

1 large Land O Lakes® Egg

1 teaspoon vanilla extract

2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon baking soda

1/2 cup English *or* almond toffee bits

1) Heat oven to 350°F.

2) Combine 1 cup sugar, butter, egg and vanilla in bowl. Beat at medium speed, scraping bowl often, until creamy. Add flour, baking powder and baking soda; beat at low speed until well mixed. Stir in toffee bits.

3) Shape dough into 1-inch balls. Roll in sugar. Place, 2 inches apart, onto ungreased cookie sheet. Flatten to 1 1/2-inch circles using bottom of glass.

If glass sticks, dip glass in sugar.

4) Bake 9-11 minutes or until edges are just lightly browned. Cool completely.