

## 2024 - HEATH Toffee Bits Chocolate Cookies

### Ingredients:

1 cup all-purpose flour  
1/4 cup Cocoa, natural  
1/2 tsp baking soda  
1/4 tsp salt  
1/2 cup butter, softened



6 Tbsps granulated sugar  
6 Tbsps packed light brown sugar  
1/2 tsp vanilla extract  
1 egg  
1 1/2 cups Toffee Bits

- Heat oven to 375° F. Line cookie sheet with parchment paper or lightly grease.
- Stir together flour, cocoa, baking soda and salt. Set aside.
- Beat butter, granulated sugar, brown sugar and vanilla in a large bowl on medium speed, until creamy. Add egg; beat well.
- Gradually add flour mixture, beating well. Stir in toffee bits.
- Refrigerate dough about 1 hour or until easy to handle.
- Roll into 1" Log.**
- Slice into 1/2 inch slices**
- Bake 8 to 11 minutes or until set.
- Cool slightly; remove from cookie sheet to wire rack. Cool completely.