

Chocolate Chip Toffee Bits Cookies

Ingredients:

2 ¼ cups all-purpose flour

1 tsp baking soda

½ tsp salt

¾ cup butter softened

¾ cup granulated sugar

¾ cup light brown sugar packed

1 tsp vanilla extract

2 eggs

1 cup Toffee Bits

1 cup Semi-Sweet Chocolate Chips

Pre-Heat oven to 375°F.

Stir together flour, baking soda and salt. Beat butter, granulated sugar, brown sugar and vanilla in large bowl until well blended. Add eggs; blend well. Gradually add flour mixture, beating well. Stir in toffee bits and chocolate chips. Drop by rounded teaspoons onto ungreased cookie sheet.

Bake 8 to 10 minutes or until lightly browned. Cool slightly; remove from cookie sheet to wire rack. Cool completely.