

SPARKLING BUTTER TOFFEE COOKIES

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

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

Cookie ingredients:

1	cup sugar	1 ½	teaspoons baking powder
¾	cup soften butter	¼	teaspoon baking soda
1	egg	½	cup English or Almond toffee bits
1	teaspoon vanilla		
2	cups all-purpose flour		Sugar for coating cookies

Heat oven to 350 degrees. Combine sugar, butter, egg, & vanilla in large bowl. Beat at medium speed, scrapping bowl often, until creamy. Add flour, baking powder and baking soda; reduce speed to low. Beat until well mixed. Stir in toffee bits by hand.

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Shape dough into 1-inch balls. Roll in sugar. Place 2 inches apart onto an ungreased cookie sheet. Flatten each with bottom of a glass to 1 ½-inch circles. (If glass sticks, dip glass in sugar.)

Bake for 9 to 11 minutes or until edges are just lightly browned
(DO NOT OVERBAKE.)

Sprinkle with sugar while warm. COOL completely...

TIP: Cookies may also be flattened with a fork in a criss-cross pattern.

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