

Butterfinger Chocolate Chunk Lace Cookies

Yield: 2 dozen medium cookies

Ingredients:

- 1 stick unsalted butter, softened
- 1 cup light brown sugar
- 4 tbsp granulated sugar
- 1¾ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 large egg
- 2 teaspoons pure vanilla extract
- 6 oz chopped butterfingers
- 6 oz milk chocolate chunks

Directions:

1. Preheat oven to 325°F.
2. In medium bowl combine flour, soda and salt. Mix well, set aside.
3. In a mixer, with paddle attachments, blend sugars and butter at medium speed.
4. Add egg and vanilla, and beat until fully combined.
5. Add the flour mixture, followed by butterfingers and chocolate chunks, and blend on low speed until just combined. Do not over mix.
6. Roll about 1 tablespoon into your hand and roll in circle and drop onto a cookie sheet.
7. Bake for about 10-12 minutes, as tops begin to crackle.
8. Allow to cool for 5 minutes, transfer to cooling rack and let cool completely. The cookies will continue to flatten and crackle a bit more as they cool.

