

# Toffee Chocolate Chunk Almond Cookies

## Ingredients for 30-36 cookies:

- 2¾ c all purpose flour
- 2 sticks unsalted butter softened
- 1½ c firmly packed light brown sugar
- ½ c granulated sugar
- 2 large eggs
- 2 tsp pure vanilla extract
- 1 tsp baking soda
- 1 tsp baking powder
- ½ tsp salt
- 5 oz milk chocolate bar, broken in chunks
- 5 oz semi sweet chocolate bar, broken in chunks
- 1 c toffee bits
- ¾ c sliced almonds



## Directions:

1. Preheat oven to 325°.
2. In a bowl, combine flour, baking soda, baking powder and salt whisking to combine.
3. In a standing mixer with paddle attachment, blend butter and sugars until smooth and creamy.
  - ❖ Add eggs one at a time and vanilla until well blended, scraping down the sides to incorporate.
  - ❖ Add dry ingredients and stir on low, followed by chocolate, toffee and almonds.
4. Take heaping tablespoons of batter and roll in the palm of your hand into a ball. Place on baking sheets about 1½ inches apart.
5. Bake for about 12 minutes until beginning to crackle and firm on top.
6. Let cool for 5 minutes on baking sheet, then transfer to rack and allow to cool completely.