

Mini Peanut Butter Cup and Toffee Chocolate Chunk Cookies

Ingredients for 32-36 cookies:

- ☞ 2 cups all purpose flour
- ☞ 1 stick unsalted butter, softened
- ☞ 1 cup golden brown sugar
- ☞ 4 tablespoons sugar
- ☞ 1 large egg
- ☞ 2 teaspoons vanilla
- ☞ ½ teaspoon baking soda
- ☞ ½ teaspoon baking powder
- ☞ ½ teaspoon salt
- ☞ 6 ounces mini peanut butter cups
- ☞ 4 ounces toffee bits (Heath Bar bits of brickle)
- ☞ 4 ounces semi sweet chocolate chunks (I used Trader Joe's)



Directions:

Preheat oven to 325.

In a medium bowl, mix flour, baking soda, baking powder and salt.

Using a mixing bowl, combine butter and sugar until smooth and creamy. Add egg and vanilla and mix well to incorporate. Add flour combination and mix on low to incorporate. With mixer speed on low, add toffee bits, chocolate bits and 4 ounces of peanut butter cups to incorporate.

Roll about a tablespoon of dough into the palm of your hand. Place on cookie sheets about 2 inches apart. Take reserved peanut butter cups, breaking in half and gently nestle them on the tops of cookies. This will help insure that there is plenty of dough on the bottom of the cookies and the peanut butter cups melt nicely on the top.

Bake for about 10-12 minutes until tops begin to crackle. Remove from oven, allow to cool on baking sheet for 5 minutes and transfer to cooling rack to cool completely. Enjoy!