

Chocolate Chip & Toffee Bit Cookies

Prep time: 15 min. Bake time: 8-10 min.
Makes about 3 ½ dozen



These cookies are so soft and chewy when baked for about 8 minutes. They keep really well in an air tight container for days after as well if you manage to keep them around that long!

¾ cup butter, softened
1 cup firmly packed brown sugar
2 Tbsp. milk
1 Tsp. vanilla
1 egg
1 ¾ cups all-purpose flour
½ Tsp. salt
¾ Tsp. baking soda
1 cup semi-sweet chocolate chips
¼ cup Skor Toffee Bits

Preheat oven to 375°F. In a large mixing bowl, cream together butter, brown sugar, milk and vanilla. Add in egg and incorporate into creamed mixture. In a small bowl, combine flour, salt and baking soda. Add into creamed mixture and mix until just blended. Stir in the chocolate chips and toffee bits. Form dough into small size balls (about the size of a ping pong ball) and place about 1 ½ " apart on an ungreased baking sheet. Bake for 8-10 minutes for soft chewy cookies. They will be lightly browned on the bottom and appear moist on the top...do not overbake! Remove from oven and let cool for about 5 minutes on the baking sheet then move them to a cooling rack. Best served with a big glass of milk!

Author: Sharon
Recipe adapted from unknown source
Irish Ivy Kitchen