

John's Chocolate Chunk English Toffee Bits Cookies
from John LaMar
Show #156

2 1/4 cups all-purpose flour
1 cup packed brown sugar
1 tsp. baking soda
1/2 cup granulated sugar
1 tsp. molasses (maybe a little more)
2 large eggs
2 tsp. vanilla extract
1 cup (2 sticks) butter, softened
1 3/4 cups (11.5 oz. pkg.) semi-sweet
1 8 oz. bag English toffee bits
1 pkg. chocolate chunks

Preheat oven 375 degrees.

Combine flour, baking soda in small bowl (I skip doing this). Beat butter, brown sugar, granulated sugar, vanilla extract and molasses in large mixing bowl until creamy. Add eggs beat well. Gradually beat in flour and soda until mixed well. Stir in toffee bits, then chocolate chunks. Drop by tablespoon onto ungreased baking sheets.

Bake for 9 to 11 minutes or until golden brown.