

## Toffee Sea Salt Cookies

### Ingredients:

- 1 cup unsalted butter, room temperature
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 teaspoon vanilla
- 1 egg
- 2 1/2 cups flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 cup teaspoon salt
- 1 cup toffee bits
- Sea salt



### Directions

1. Combine butter, sugars, and vanilla in a large bowl of a stand mixer until fluffy. Beat in egg.
2. Combine flour, baking powder, baking soda, and salt in a medium bowl. Stir into butter mixture.
3. Fold in toffee bits.
4. Cover and chill 2 hours.
5. Preheat oven to 350°F. Line a cookie sheet with parchment paper.
6. Roll dough into 1-inch balls and place on the prepared baking sheet.
7. Sprinkle each ball with a little sea salt.
8. Bake 8 minutes. Transfer to a cooling rack and allow to cool.

*Makes 24 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***