

SKOR™ TOFFEE BITS COOKIES

1 cup plus 2 Tablespoons flour

1/2 teaspoon baking soda

1/4 teaspoon salt

1/4 cup (1/2 stick) butter or margarine, softened

1/4 cup plus 2 Tablespoons white sugar

1/4 cup plus 2 Tablespoons brown sugar

1/2 teaspoon vanilla extract

1 egg

4 ounces (1/2 package) SKOR™ English Toffee Bits

- 1. Heat oven to 350°. Lightly grease 2 cookie sheets.**
- 2. In a medium bowl, stir flour, baking soda and salt.**
- 3. In electric mixer, beat butter, both sugars and vanilla until well blended. Add the egg and beat well.**
- 4. Gradually add flour mixture to butter mixture, beating well.**
- 5. Stir in toffee bits. Drop by rounded teaspoons onto prepared cookie sheets.**
- 6. Bake 9-11 minutes or until lightly browned.**
- 7. Cook slightly before removing to cooling rack.**

yield: 24 cookies

TIP: Soak the cookie sheet in very hot water and scrub well to remove any dried on toffee bits.