



HOLIDAY COOKIES

Simple & Delicious

Sweet, scrumptious cookies are a highlight during the holiday season. For all of your cookie baking, turn to **If You Care Non-Stick Parchment Paper** for your baking needs. Unbleached and 100% natural, parchment paper makes it super easy to handle sticky batters, such as the one for the toffee cookies here, plus fudge, caramel, and more. Stock up on **If You Care Parchment Paper** rolls or sheets and enjoy the marathon baking sessions ahead.



Chocolate Toffee Butter Crunch Cookies

Makes about 20 cookies

- 5½ oz. (about 1¼ cups) all-purpose flour**
- ½ tsp. kosher salt**
- 1 cup milk chocolate toffee bits**
- 4 oz. (½ cup) room temperature unsalted butter**
- ¾ cup granulated sugar**
- 1 large egg, lightly beaten**
- 2 tsp. pure vanilla extract**

In a medium bowl, whisk the flour, salt, and toffee bits until combined. Set aside.

In the bowl of a stand mixer with the paddle attachment, cream the butter and sugar on medium speed until the mixture becomes pale yellow, light and fluff. Add the egg and vanilla, and continue to beat until well combined, scraping down the bowl once or twice.

Add the dry flour mixture to the stand mixer in 3 batches,

beating on low speed until the mixture is just combined, scraping down the bowl once or twice.

Transfer the dough to a small bowl, cover with plastic and let rest at least 4 hours or up to overnight.

Position a rack in the center of the oven and heat to 350°F. Line a large cookie sheet with **If You Care Parchment Paper**. Roll 2 Tbs. (about 1 oz.) of the dough into a ball and position 2-inches apart on the cookie sheet. Cover each cookie ball with a small piece of plastic and press down with a heavy-duty glass measuring cup to make a 2¼-inch diameter disk.

Bake the cookies until golden on the edges and on the bottom, about 15 minutes. Let sit for 2 minutes before transferring to a rack to cool completely.

