



*One of my husband's favorites and so easy to make! You simply roll, refrigerate, and slice. This tasty cookie is full of buttery goodness and a hint of caramel. It is the perfect choice for a cookie swap or just a quick, decadent dessert.*

## Toffee Cookies

### *Ingredients*

2 1/2 cups flour  
1 cup sugar  
1 egg  
1 cup butter, room temperature  
1 teaspoon vanilla extract  
1 cup Skor toffee bits

### *Instructions*

Preheat your oven to 375°F and line your cookie sheet with parchment paper or a silicone mat. Sift the flour in a bowl and set it aside. In a stand mixer fitted with a paddle attachment, beat the butter with the sugar on high speed until pale and fluffy (about 10 minutes). Reduce to medium speed and add the egg, beating for an additional 1 to 2 minutes. Add the flour slowly into the mixture, beating until the flour is combined. (You can fold in the flour by hand and then beat with the mixer until it combines.

Using a tablespoon, drop the dough onto a sheet of plastic wrap in a straight line to form a 2" by 6" log. Wrap the plastic around the log shape. Roll the wrapped dough on the counter pushing outwards until the roll is even and a bit narrower and longer. Seal the edges and refrigerate the dough rolls for 1 hour.

Remove the chilled dough and unwrap. Slice the log into 1/4" thick cookies and place them on the prepared baking sheet about 2" apart. Bake for 10 minutes or until the edges are lightly browned. Allow to cool in the baking sheet for 5 minutes and then transfer to a wire rack to completely cool.

Makes 36 to 40 cookies.