



Toffee Chocolate Chip Cookies

Ingredients:

1/3 cup shortening
1/3 cup butter, softened
½ cup granulated sugar
½ cup light brown sugar, packed
1 egg
1 ½ tsp. vanilla
1 ¾ cup all-purpose flour
½ tsp. baking soda
½ tsp. salt
½ cup Bits o' Brickle toffee chips
1 cup (6 oz.) semi-sweet chocolate chips

Directions:

Preheat oven to 375°. Mix shortening, butter, both sugars, egg, and vanilla. Beat for a couple minutes until the mixture is light and fluffy. Straight into the mixing bowl, measure the flour, soda, and salt. Mix to combine. Pour in the toffee chips and the chocolate chips, then mix in with a spatula or wooden spoon so the mixer doesn't break them into pieces.

Using a medium-sized making scoop or a rounded tablespoon, drop dough onto ungreased baking sheets, a couple inches apart. Bake for 14-16 minutes at 375°. Cookies should still be slightly soft when you remove them from the oven.

Let the cookies cool on the baking sheets for 2 minutes, then remove to a cooling rack to cool completely.

Based off Chocolate Chip Cookies recipe on pg. 144 of [Betty Crocker's Cooky Book](#).