

DOUBLE CHOCOLATE PECAN TOFFEE COOKIES

INGREDIENTS

1 3/4 cup flour
1/4 tsp baking soda
1 cup butter, softened
1 tsp vanilla extract
1 cup granulated sugar
1/2 cup dark brown sugar, firmly packed
1 egg
1/2 cup unsweetened cocoa
2 tbsp milk
3/4 cup chopped pecans pieces (walnuts would likely do)
1/2 cup toffee chips (or Skor chips)
1 cup semi-sweet chocolate chips



DIRECTIONS

Use an electric mixer to cream butter, vanilla and sugars and beat until fluffy. Beat in egg. At low speed, beat in cocoa and milk. With a wooden spoon, mix in the flour and baking soda until blended well. Stir in nuts, toffee and chocolate chips.

Drop by rounded teaspoonfuls onto foil or parchment paper lined baking sheets. Bake at 350 degrees for 12 to 13 minutes. Remove from oven and cool slightly before removing from baking sheets.