

Chocolate Chip Toffee Cookies

Recipe by Stephanie Cole

Makes 36 DELICIOUS cookies

- **1 cup of room temperature butter (2 sticks)**
- **$\frac{3}{4}$ cup packed brown sugar**
- **$\frac{3}{4}$ cup white sugar**
- **1 tsp Mexican Vanilla**
- **2 eggs, room temperature**
- **2 $\frac{1}{4}$ cups all-purpose flour**
- **1 tsp baking soda**
- **1 tsp salt**
- **2 cups of semi-sweet chocolate chips (I recommend Guittard!)**
- **1 cup of Heath toffee chips**

DIRECTIONS

1. Preheat convection oven to 375 degrees.
2. Put butter in electric mixer bowl and beat with paddle attachment for 4-5 minutes. Whip it REAL good.
3. Add brown sugar, white sugar, and vanilla. Continue to mix for another 2 minutes.
4. Scrape it down from the sides of the bowl. Mix again for 2 minutes.
5. Add in one egg at a time. Mix for 1 minute between additions.
6. Create flour mixture: Combine baking soda, salt, and flour in a separate bowl. Whisk until combined.
7. Add flour mixture to mixer bowl. Pulse a few times on low to keep flour from flying out everywhere.
8. Remove bowl from mixer. Add chocolate chips and toffee bits. Stir in by hand.
9. If you have time, pop that bowl of goodness in the refrigerator for 30 minutes before putting them on a cookie sheet. It is also fine if you have to bake them immediately.
10. Line baking sheets with silpats or parchment paper. Scoop out dough into balls and place on baking sheets with plenty of room between them.
11. Bake for 8-11 minutes. I like to do 9 minutes for soft and chewy cookies.

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