

## **Chewy Skor Toffee Bit Cookies**

- **2 ¼ cups flour**
- **1 tsp baking soda**
- **½ tsp salt**
- **½ cup butter**
- **¾ cup white sugar**
- **¾ cup packed brown sugar**
- **1 tsp vanilla**
- **2 eggs**
- **1 package of toffee bits**

Preheat oven to 350°.

In a medium bowl whisk together flour, baking soda, and salt. Set aside.

In a skillet, brown 6 tablespoons butter. It should be dark golden brown, foamy, and have a distinct nutty smell. When browned, remove from heat and place in a heat proof bowl. Add remaining 2 tablespoons of butter. When almost melted, beat in white sugar, brown sugar, and vanilla until well blended. Add eggs and blend thoroughly.

Gradually add flour mixture and beat well. Stir in toffee bits.

Place cookie dough in the fridge to firm up a bit, about 15-20 minutes.

Drop by rounded tablespoons onto parchment lined cookie sheets.

Bake 9-11 minutes or until lightly browned. They will look undercooked but will finish cooking on their own.

Cool completely and enjoy.