

Oatmeal -Toffee Cookies

Makes 2 dozen

Evan's Favourite! I usually double the recipe.

Ingredients

- 1 1/2 cup all-purpose flour
- 1 tsp baking soda
- 1 cup (2 sticks) unsalted butter, @ room temperature
- 3/4 cup granulated sugar
- 3/4 cup light brown sugar
- 1 egg
- 1 tsp vanilla
- 1 1/2 cups oatmeal
- 1 cup dried cherries (or cranberries)
- 1 cup bittersweet chocolate (4 1/2 oz), coarsely chopped
- 1 cup toffee bits (5 1/2 oz) or ~ 3 SKOR bars

Directions

Heat oven to 350 F.

Sift together flour and baking soda, set aside.

In bowl, cream butter and sugars with mixer on med-high speed till light and fluffy, ~ 2 - 3 mins.

Add egg and mix on high to combine.

Add vanilla and mix to combine.

Add sifted flour a bit at a time till well blended.

Add oatmeal, cherries, chocolate and toffee pieces, mixing well to combine.

Divide dough into three equal portions. Roll into logs using wax paper, ~ 1 1/2 " in diameter. Wrap in saran wrap and refrigerate ~ 1 hour.

To bake, cut logs into 3/4" slices. Bake on parchment lined baking sheets until golden brown, ~ 8 - 10 mins. Cool on racks.

Make up dough logs and keep in refrigerator to bake up as needed.