

Chocolate Chip Toffee Cookies: The Ultimate Chewy, Crunchy Treat

If you're looking for a cookie that combines



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 2 ... cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- $\frac{3}{4}$ cup brown sugar, packed
- $\frac{3}{4}$ cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 $\frac{1}{2}$ cups chocolate chips (semi-sweet or dark)
- 1 cup toffee bits (such as Heath or homemade)

How to Make Chocolate Chip Toffee Cookies:

1. Preheat and Prep:
2. Mix the Dry Ingredients:
3. Cream the Butter and Sugars:
4. Add the Eggs and Vanilla:
5. Combine the Wet and Dry Ingredients:
6. Stir in the Chocolate and Toffee:
7. Scoop and Bake:
8. Cool and Enjoy:

My Best Tips for Perfect Cookies:

Use room-temperature butter - This ensures a smooth dough that bakes evenly.

Chill the dough for thicker cookies - If you like thicker cookies, refrigerate the dough for 30 minutes before baking.

Don't overbake - The cookies will continue to cook

on the baking sheet after removing them from the oven.

Try different chocolates - Use milk, dark, or even white chocolate for a fun twist.

What to Serve with Chocolate Chip Toffee Cookies:

A glass of milk - Classic and perfect for dunking.

Vanilla ice cream - Make an incredible ice cream sandwich!

Coffee or hot cocoa - A cozy pairing that enhances the flavors.

FAQs:

DIRECTIONS

- 1. Preheat and Prep:** Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper to prevent sticking.
- 2. Mix the Dry Ingredients:** In a medium bowl, whisk together the flour, baking soda, and salt. Set aside.
- 3. Cream the Butter and Sugars:** In a large mixing bowl, beat the butter, brown sugar, and granulated sugar together until light and fluffy (about 2 minutes). This step helps create that perfect chewy texture.
- 4. Add the Eggs and Vanilla:** Mix in the eggs one at a time, followed by the vanilla extract. Beat until smooth.
- 5. Combine the Wet and Dry Ingredients:** Gradually add the flour mixture to the wet ingredients, stirring until just combined. Avoid overmixing, as this can make the cookies tough.
- 6. Stir in the Chocolate and Toffee:** Gently fold in the chocolate chips and toffee bits, ensuring they're evenly distributed.
- 7. Scoop and Bake:** Drop tablespoon-sized balls of dough onto the prepared baking sheet, spacing them about 2 inches apart. Bake for 10-12 minutes, or until the edges are golden but the centers are still soft.
- 8. Cool and Enjoy:** Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely. (Or eat one warm because they're irresistible!)
- 9. My Best Tips for Perfect Cookies:** Use room-temperature butter - This ensures a smooth dough that bakes evenly.

10. Chill the dough for thicker cookies - If you like thicker cookies, refrigerate the dough for 30 minutes before baking.
11. Don't overbake - The cookies will continue to cook on the baking sheet after removing them from the oven.
12. Try different chocolates - Use milk, dark, or even white chocolate for a fun twist.
13. What to Serve with Chocolate Chip Toffee Cookies: A glass of milk - Classic and perfect for dunking.
14. Vanilla ice cream - Make an incredible ice cream sandwich!
15. Coffee or hot cocoa - A cozy pairing that enhances the flavors.
16. FAQs: Can I make the dough ahead of time? Yes! You can refrigerate the dough for up to 3 days or freeze it for up to 3 months. Just scoop and bake when ready.
17. How do I store these cookies? Store in an airtight container at room temperature for up to a week. For extra freshness, add a slice of bread to the container-it helps keep them soft.
18. Can I use homemade toffee? Absolutely! If you have homemade toffee, just chop it into small bits and mix it in.
19. These : Chocolate Chip Toffee Cookies are everything a great cookie should be-soft, chewy, crunchy, and completely irresistible. Whether you're baking them for a special occasion or just because, they'll quickly become a favorite in your home.
20. Give them a try and let me know how they turn out!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chocolate-chip-toffee-cookies-the-ultimate-chewy-crunchy-treat/>