

Old-Fashioned Honey Toffee Bars: The Perfect Crispy-Chewy Cookie Recipe

Honey and Toffee Cookies: The Golden, Chewy Treat You'll Make on Repeat



OVEN
356°F

TIME
14 min

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INGREDIENTS

Unsalted Butter: 1/2 cup (3.5 oz), softened to room temperature.

Granulated Sugar: 1/2 cup (3.1 oz) for that crisp exterior.

All-Purpose Flour: 1 1/4 cups (6.1 oz) provides the structure.

Vanilla Powder: 2 teaspoons (you can substitute with vanilla extract for a more traditional flavor).

Baking Powder: 1/2 teaspoon to give them a slight lift.

Honey: 3 tablespoons (or 2 tablespoons of golden syrup for a deeper, more buttery molasses flavor).

Swaps and Notes:

The Sweetener: While honey gives these a floral, light sweetness, using golden syrup will result in a deeper "toffee" profile similar to British honeycomb.

Vanilla: If using vanilla extract instead of powder, add it during the creaming stage with the butter and sugar.

Salt: If you love a salted caramel vibe, sprinkle a tiny pinch of flaky sea salt over the rolls right before they go into the oven.

Step-by-Step Instructions:

Prep the Oven: Preheat your oven to 356°F (180°C). Line a large baking sheet with parchment paper to ensure the honey doesn't stick.

Cream the Base: In a medium mixing bowl, cream together the softened butter and granulated sugar. You want the mixture to look pale and fluffy.

Combine Dry Ingredients: Sift in the flour, vanilla powder (or extract), and baking powder. Mix until the dough just starts to come together.

Add the "Gold": Stir in the honey or golden syrup. The dough will become slightly tacky but should still be easy to handle.

Form the Rolls: Divide the dough into three equal portions. Roll each portion into a log (about the length of your hand) and place them on the baking sheet. Space them at least 3 inches apart, as they will spread significantly!

Flatten: Gently press down on the rolls with your fingers to flatten them into long, thin rectangles.

Bake: Bake for 12-14 minutes. Keep a close watch; you want them to be a deep golden brown around the edges but still slightly soft in the middle.

The Cut: This is the most important step! Immediately after removing them from the oven, use a sharp knife or a pizza cutter to slice the warm "planks" diagonally into 1-inch wide strips.

Cool: Let the cookies cool completely on the baking sheet. As they cool, the edges will harden into a crisp, toffee-like texture.

Tips for Success:

Watch the Spread: These cookies spread more than you think. If they run into each other, don't panic! Just slice them apart while they are still hot.

Don't Overbake: Because of the honey content, these can go from "perfectly caramelized" to "burnt" very quickly. 12 minutes is usually the sweet spot for a chewy center.

The Sharp Knife: Slicing them while hot is non-negotiable. If you wait until they cool, they will shatter rather than cut cleanly.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 95 kcal

Fat: 5g

Carbohydrates: 12g

Protein: 1g

Sugar: 7g

Storage and Leftovers:

More Recipes You Will Love:

The Best Peanut Butter Brownies I've Ever Made

Caramel Apple Pie Cookies

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13. Serving Suggestions and Pairings: These cookies are the ultimate afternoon snack. I love serving them alongside a tall glass of this refreshing blueberry lemonade during the summer, or with a hot cup of tea in the winter.
14. If you're building a dessert board, they pair beautifully with other bite-sized delights like these caramel apple pie cookies or these chocolate chip cookie bites.
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20. Sugar: 7g
21. Storage and Leftovers: Store your Honey and Toffee Cookies in an airtight container at room temperature for up to 5 days. Because of the honey, they may soften slightly over time. If you want to regain that "snap," simply pop them back into a 300°F oven for 2-3 minutes. These also freeze exceptionally well for up to 3 months.
22. More Recipes You Will Love: If you enjoyed the rich, buttery flavors of this recipe, you have to try these other Chefmaniac favorites:
23. The : Best Peanut Butter Brownies I've Ever Made
24. Caramel : Apple Pie Cookies
25. Easy : Cake Mix Cookies

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

Original recipe: <https://chefmaniac.com/old-fashioned-honey-toffee-bars-the-perfect-crispy-chewy-cookie-recipe/>