

CHEWY CHOCOLATE TOFFEE COOKIES

INGREDIENTS

2 cups Semisweet Chocolate Chips
6 tablespoons Unsalted Butter, sliced
1 cups All Purpose Flour
3/4 teaspoon Baking Powder
3/4 teaspoon Salt
3 Large Eggs
1 cup Brown Sugar, packed
1 teaspoon Vanilla Extract
2 tablespoons Bourbon
1 1/4 cups Toffee Pieces
Coarse Sea Salt (optional)

DIRECTIONS

Preheat oven to 350F. Line your baking sheets with silpat or parchment paper.

In a heatproof bowl over a pan of simmering water, melt butter and chocolate chips. Set aside to cool slightly. In a medium bowl, whisk together the flour, baking powder, and salt.

In a stand mixer with a paddle attachment, beat the eggs, brown sugar, vanilla and bourbon on high speed until light and fluffy, approximately 5 minutes. On low speed, beat in the melted chocolate and butter. Fold flour mixture in by hand until just combined then stir in toffee bits.

Drop dough onto baking sheet in 2-tablespoon sized scoops. Sprinkle with coarse sea salt if desired. Bake on a rack centered in the oven for 12 minutes or until the cookies have shiny, cracked surfaces and are firm to touch at the edges but still somewhat soft in the middle. Let cool five minutes on the sheet before transferring to a wire rack.