

Salted Vanilla Toffee Cookies

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Recipe source: Sally's Baking Addiction



INGREDIENTS:

- 1 cup unsalted butter, softened to room temperature
- 1/2 cup granulated sugar
- 1 cup packed brown sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- Seeds from 1/2 a vanilla bean
- 2 1/2 cups all-purpose flour
- 1 teaspoon cornstarch
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups Heath English Toffee Bits 'O Brickle
- Flaky sea salt, for sprinkling

DIRECTIONS:

- In a large bowl using a hand-held mixer or stand mixer fitted with a paddle attachment, beat the butter for 1 minute on medium speed until completely smooth and creamy.
- Add the granulated sugar and brown sugar and beat on medium high speed until fluffy and light in color.
- Beat in eggs, vanilla, and vanilla bean seeds on high speed. Scrape down the sides and bottom of the bowl as needed.
- In a separate bowl, whisk the flour, cornstarch, baking soda and salt together until combined.
- On low speed, slowly mix into the wet ingredients until combined. The cookie dough will be quite thick.

- Add the toffee bits, mix on low for about 5-10 seconds until evenly disbursed. Cover dough tightly with aluminum foil or plastic wrap and chill for at least 3 hours and up to 3 days. Chilling is mandatory for this cookie dough.
- Remove cookie dough from the refrigerator and allow to sit at room temperature for 20 – 30 minutes. This will make the cookie dough easier to scoop and roll.
- Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. Set aside.
- The chilled dough might be slightly crumbly but will loosen up a bit as you roll the dough into individual balls. Each cookie should be about 1 tablespoon of dough. Sprinkle with sea salt.
- Bake the cookies for 10 minutes (11 minutes for crispier cookies), until slightly golden brown around the edges. Switch and rotate the pans once during cooking.
- The baked cookies will look extremely soft in the centers when you remove them from the oven. Allow to cool for 5 minutes on the cookie sheet. If the cookies are too puffy, try gently pressing down on them with the back of a spoon. They will slightly deflate as you let them cool.
- Transfer to cooling rack to cool completely. Sprinkle with additional sea salt if desired.

Make ahead tip: Cookies stay fresh covered at room temperature for up to 1 week. Baked cookies freeze well - up to three months. Unbaked cookie dough balls freeze well - up to three months. Bake frozen cookie dough balls for an extra minute, no need to thaw.