

Chocolate Toffee Cookies

½ cup Butter, softened
1 cup Sugar, plus one tablespoon
1 Large egg
1 Tbsp Rum
1 tsp Vanilla
1 cup Flour
½ cup Unsweetened cocoa
½ tsp Baking powder
¼ tsp Salt
7 Heath bars, crushed
½ can Almonds, chopped

Procedure

- 1 Beat the softened butter and sugar until fluffy. Add the egg, rum, and vanilla and beat well. Mix in flour, cocoa, baking soda, and salt. Fold in crushed Heath bars and the nuts.
- 2 Grease two baking sheets or line them with parchment paper. Form the dough into tablespoon-sized cookies. Bake at 350 about 11 minutes. Cookies will still be soft ...and delicious!

Yield: 2 dozen cookies

Contributed by

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