

Amazing Chocolate Chip Toffee Cookies

Ingredients

1 lb. butter

2 cups sugar

2 cups brown sugar

4 eggs

2 teaspoons salt

2 teaspoons baking powder

1 tablespoon vanilla

7 cups Special all-purpose Flour Mix (see below)*

1 package mini chocolate chips

1 package Toffee Chips or Broken Heath Toffee Bar

2 cups walnuts

*** Replace white flour with 1 part Brown Rice, 1 part Spelt, 1 part Barley**

Directions

Place soft butter and sugars in Bosch bowl with cookie paddles. Whip until creamy, add eggs and whip until well blended. Add salt and soda with flour. Mix well and add remaining ingredients, mixing well again. Scoop into a parchment lined cookies sheet. Bake in a 350 degree oven for 10 to 13 minutes or until light brown. Do not over bake, cookies are better slightly undercooked and cooled to remain soft.

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