

ToffeeDoodle Cookies

Makes: 30 to 32 (3-inch) cookies

Ingredients:

½ cup (1 stick) unsalted butter, room temperature
½ cup vegetable shortening, room temperature
1 1/3 cup granulated sugar
1 large egg and 1 large egg yolk, room temperature
1 teaspoon pure vanilla extract
3 cups all-purpose flour
2 teaspoons cream of tartar
2 teaspoons ground cinnamon
1 teaspoon baking soda
½ teaspoon salt
1 cup toffee bits

Coating:

¼ cup granulated sugar
2 teaspoons ground cinnamon

Directions:

Preheat the oven to 375 degrees. Line baking sheets with parchment paper or leave ungreased.

In the bowl of a stand mixer fitted with a paddle attachment, beat the butter, shortening and sugar together on medium speed until pale and fluffy, about 3 minutes (you may also use a handheld mixer). Scrape down the sides and bottom of the bowl as needed.

Add the egg, egg yolk and vanilla and beat on medium-high for 30 seconds until combined. Scrape the bowl and beater before adding the dry ingredients.

In a separate bowl, whisk together the flour, cream of tartar, cinnamon, baking soda and salt until combined. With the mixer on the lowest setting, add the flour mixture in three batches, beating on low speed just until combined after each addition. Add the toffee bits and mix on low just until combined.

In a small bowl, mix ¼ cup sugar with 2 teaspoons cinnamon until fully combined.

Use your hands to roll the dough into 1 or 1 ½-inch balls – a scoop will help to ensure that each ball is uniform in size. Roll each ball in the cinnamon sugar until evenly coated all around.

Place balls on the prepared baking sheets, 2 to 3 inches apart, and bake for 10 minutes until puffy and lightly golden around the edges. Remove from oven and give it a good bang on the counter to set the cookies. Let cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Store the cookies in an airtight container for up to 1 week at room temperature, or up to 3 months in the freezer.

Sarah's Tips:

- The cookie dough may be refrigerated for up to 3 days before shaping and coating with sugar. Bring the dough to room temperature before handling (about 30 minutes).
- The cookie dough balls can be frozen after being rolled, but before coating them in sugar. Store them in an airtight container for up to 3 months and let them sit at room temperature for 30 minutes before coating in cinnamon sugar and baking them.
- Variations: Swap out the toffee bits for cinnamon chips, chocolate chunks or nuts, or leave the cookies plain for a classic snickerdoodle.

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