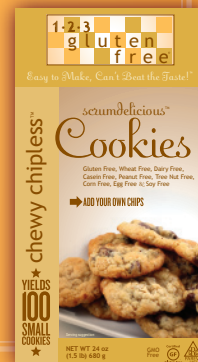


chocolate toffee

# BITS OF HEAVEN cookies



- 1 package 1-2-3 Gluten Free® Chewy Chipless Scrumdelicious Cookie Mix
- 2 sticks unsalted butter, softened, but not room temperature
- 2 large eggs, room temperature.
- ½ tsp. water
- 1½ cup semi-sweet chocolate chips
- ¾ cup toffee bits
- 1 cup chopped hazelnuts
- 1 cup chopped nuts of your choice (optional)

- ① Using a mixer, cream butter in mixer for 3 minutes. Add in ½ cup of Mix. Blend. Add eggs. Beat until well incorporated. Add remainder of mix and ½ tsp. of water. Beat until well incorporated and dough forms. Add chips, toffee bits, and nuts and blend in by hand.
- ② Divide dough in half and wrap in plastic wrap. Refrigerate until firm, at least one hour, or up to 2 days (or double-wrap, and put into freezer bag and freeze up to one month).
- ③ Preheat oven to 375° F. Place scoops of dough onto Silpat® or parchment-lined cookie sheet. Bake 6–8 minutes (or up to 11 minutes for large cookies), until edges are golden brown and cookies are very lightly evenly golden brown. Baking times may vary with different appliances.
- ④ Let cookies rest on baking sheet for 1 minute. Using thin-bladed spatula, transfer the cookies to a cooling rack.

