

# Chocolate, Toffee & Pecan Cookies

2 1/4 cups (300g) Flour

1 teaspoon Baking Soda

Pinch of salt

2 sticks (229g) Butter

3/4 cup (143g) Granulated Sugar

3/4 cup (150g) Brown Sugar

2 teaspoons Vanilla Extract

2 cups (340g) Chocolate Chips

1 cup (125g) Toffee Bits

1 cup (120g) Whole Pecans

Preheat oven to 375f/190c degrees.

Stir the flour, baking soda and salt together and set aside.

Beat together the granulated sugar, brown sugar and butter until light and fluffy.

Add the eggs and vanilla to the butter mixture and stir until combined.

Mix the flour a little at a time into the butter/egg mixture until combined.

Stir in the mix-ins until distributed evenly into the dough.

Drop a 2-tablespoon portion onto a parchment lined cookie sheet. Place them about 2 inches apart as they will spread during baking

Bake for 10-13 minutes or until they are golden brown around the edges.