

## Chocolate Chip 'n' Toffee Pecan Cookies

### Ingredients:

1½ cups all-purpose flour  
1 tsp baking soda  
¼ tsp kosher salt  
½ cup unsalted butter, softened  
½ cup light brown sugar, packed  
¼ cup sugar

1 large egg  
1 tsp pure vanilla extract  
2 cups semi-sweet chocolate chips,  
divided  
2 cups toffee pieces, divided  
2 cups chopped pecans, divided



### Directions:

- Preheat oven to 350°.
- Line two baking sheets with parchment paper.
- In a small bowl combine flour, baking soda, and salt. Set aside.
- In a standing mixer, beat together butter and sugars until combined and fluffy.
- Beat in egg and vanilla extract.
- Gradually beat in the dry ingredients until combined.
- Fold in 1½ cups chocolate chips, 1½ cups toffee pieces, and 1½ cups chopped pecans.
- Using a medium ice cream scooper, scoop out dough onto the parchment paper.
- Bake at 350° for 8 minutes.
- Evenly distribute remaining chocolate chips, toffee pieces, and pecans on top of each cookie.
- Return cookies to the oven for an additional 2 minutes.
- Remove cookies from oven and cool completely.