

## CINNAMON AND WHITE CHOCOLATE CHIP TOFFEE BIT COOKIES

### INGREDIENTS

2 cups + 2 tablespoons all purpose flour  
1 teaspoon baking soda  
2 teaspoons cornstarch  
1/2 teaspoon salt  
1 1/2 sticks (6 oz) butter, melted and cooled  
1 cup dark brown sugar, lightly packed  
1/2 cup granulated sugar  
2 large eggs  
2 teaspoons vanilla extract  
3/4 cup cinnamon chips  
3/4 cup white chocolate chips  
1 cup toffee bits

### DIRECTIONS

In a medium-sized bowl, whisk together the flour, baking soda, cornstarch, and salt.

In the work bowl of your stand mixer fitted with the paddle attachment, beat together the cooled melted butter and the sugars for about one minute. Then, add in the eggs and vanilla extract. Beat until just combined. Slowly add in the dry ingredients and mix briefly, just until there are no flour clumps left. Fold in the white chocolate and cinnamon chips and toffee bits. Cover and refrigerate the dough for a minimum of 1 hour and up to 6 hours.

Preheat the oven to 350F. Line baking sheets with silpat or parchment paper.

Using a tablespoon scoop, scoop cookie dough and roll into balls. Then, tear the balls in half by pulling gently on both sides. Smoosh the two halves together again, but this time have the lumpy, torn sides face upward. Yes, this sounds a little strange, but it gives the cookies a nice crinkle effect on the top. Place on the prepared cookie sheets, making sure the cookies have plenty of space to spread (2 inches or more)

Bake for about 10-12 minutes, rotating half-way through, or until the cookies have spread out and the edges are golden, but the center of the cookie still looks soft and just slightly under-cooked. Let cool on the baking sheets until the cookies are firm enough to remove. Repeat until all cookies are baked.