

Sparkling Butter Toffee Cookies

Source: Reader's Digest 11/01 *Land-o-Lake*

**1 C sugar
3/4 C butter
1 egg
1 tsp vanilla
2 C all-purpose flour
1 1/2 tsp baking powder
1/4 tsp baking soda
1/2 C English Toffee or almond bits
 Sugar**

Set oven @ 350° F. In large mixing bowl, combine sugar, butter, vanilla & egg – beat at medium speed, scraping bowl often, till creamy (1-2 minutes).

Add flour, baking powder & baking soda; reduce speed to low – beat till well mixed (1-2 minutes).

Stir in toffee bits by hand. Shape dough into 1” balls - roll in sugar. Place 2” apart on un-greased cookie sheet. Flatten each with bottom of glass to 1 1/2” circles (if glass sticks, dip glass in sugar).

Bake 9-11 minutes or till edges are just lightly browned – do NOT over-bake. Sprinkle with sugar while warm. Cool completely before serving.