

Toasted Oatmeal Cookies with Toffee and Chocolate Chips

Recipe by Chef Steve Bart

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5	cups old-fashioned rolled oats, toasted	2	tsp. baking soda
1 ½	cups unsalted butter at room temperature	2	tsp. baking powder
2	cups dark brown sugar, packed	1	T vanilla extract
1 ½	cups regular sugar	4	large eggs
3	cups flour	2	cups chocolate chips
2	tsp. salt	2	cup toffee bits

Toast the oats; bake 25 to 30 minutes until a pale golden brown color. Next sift together the dry ingredients. Add the cooled oats to the dry mixture, stirring well to combine. Cream the butter with the sugars until the mixture is creamy and fluffy. Add the vanilla to the eggs and beat with a fork. Next add the egg-extract mixture to the creamed butter and sugar while beating at medium speed. Add the dry ingredients to the mix on low speed, stirring the batter just to combine. Mix in the chocolate chips and toffee.

Scoop the dough into 2 tablespoon-sized scoops and place on a cookie sheet. Bake the cookies for approximately 14 minutes in a preheated 350 degrees F oven, until they are golden brown but not quite cooked all the way through. Cool 5 minutes on baking sheet then transfer to a wire baking rack to cool.