



CHRISTMAS
COOKIES

Toffee Cappuccino Shortbread Cookies

FROM THE KITCHEN OF:

INGREDIENTS:

2 sticks butter, softened
 ¾ brown sugar, packed
 2 teaspoons vanilla extract
 2 cups all-purpose flour
 3 tablespoons Hills Bros.
 English Toffee Cappuccino mix
 2/3 cup toffee chips

Chocolate Coating

1 tablespoon butter
 1 cup (6 oz) dark chocolate chips
 ½ cup toffee chips

BAKE THEM UP:

Makes about 3 dozen.

In the bowl of an electric mixer, blend together butter and sugar. After scraping down the sides, add in the flour and cappuccino mix and blend together on low speed. Add 2/3 cup of the toffee chips and blend on low until just combined.

Roll the dough into 1-inch balls. From there, roll the to make logs--this will make them oval shaped after they are baked. Place the dough logs two inches apart on an ungreased cookie sheet. Bake in a 325 degree oven for 19 minutes or until a light golden brown. Cool cookies completely.

For the chocolate coating, melt 1 tablespoon butter and 1 cup chocolate chips in the microwave for 30 seconds, then stir. Put in the microwave for 15 seconds at a time, stirring afterwards, until the chocolate is completely melted.

Dip the cooled shortbread into the chocolate and place on waxed paper. Sprinkle with toffee chips and then refrigerate to set the chocolate.



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