

## CHOCOLATE CHIP TOFFEE BIT BIGGIE COOKIES

### INGREDIENTS

4 1/2 cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoons salt  
2 cups (4 sticks) butter, softened  
1 1/2 cups granulated sugar  
1 1/2 cups packed brown sugar  
3 teaspoons vanilla extract  
4 large eggs  
2 bags mini-chocolate chips  
2 bags "bit of brickle" English Toffee Bits, divided  
20 ounces (2 bags) Ghirardelli Dark Chocolate Melting Wafers

### Directions

Line a baking sheet with wax paper (note: this baking sheet is not what you will bake on. This is for chilling)

Combine flour, baking soda, and salt in small bowl. Cream together butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in the mini-chocolate chips and 1 bag of the toffee bits.

Using a 3-tablespoon up to a 1/4 cup measure, disher or ice cream scoop, scoop dough into mounds. Place onto the wax-paper lined baking sheet. Chill for a minimum of 4 hours or overnight.

Preheat oven to 350F. Line baking sheets with silpat or parchment paper. Move 4 or 5 cookie dough mounds to each baking sheet. Bake for 14 to 18 minutes or until golden brown. Take out of the oven and immediately place 2-4 chocolate wafers and toffee bits on the cookies, so they will melt in and then harden again as the cookies cool. Remove to wire racks to cool completely.