

Semi Sweet Designs'

Pumpkin Spice Toffee Roll-Out Cookie Recipe

Ingredients

- 1 cup (two sticks) unsalted butter, softened
- ½ cup dark brown sugar
- ½ cup granulated sugar
- 1 egg
- 1 tbsp vanilla extract
- 2 tsp pumpkin spice
- 1 tsp salt
- 3 cups all-purpose flour
- ½ cup toffee bits

Instructions

1. In a mixer, cream together butter and both sugars. Mix until fluffy and well incorporated.
2. Add egg, vanilla extract, and pumpkin spice. Mix until it is all well incorporated.
3. Add flour, a cupful at a time, to the mixture. After everything is well mixed, the dough should be non-greasy to the touch. If the dough is still sticky, add an extra quarter cup of flour.
4. Stir in the toffee bits.
5. Roll to 1/4 inch thickness between two sheets of parchment or wax paper. After rolling, chill the dough for at least 30 minutes.
6. Once the dough is well chilled and hard to the touch, cut out shapes and place them on a parchment paper-lined, light-colored baking sheet. Chill the cutout shapes again before baking.
7. Bake at 375 degrees for 7-9 minutes. Remove from the oven before the first indication of the edges turning brown. Leave the cookies to cool on the baking sheet for 10 minutes.
8. Remove cookies from the baking sheet with a spatula and place on a cooling rack to cool before decorating.

Makes about 2 dozen 3-inch cookies, but this recipe can be doubled easily if needed.