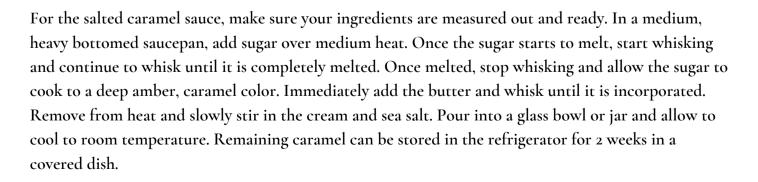


Makes: 40 cookies Prep Time: 17 minutes Cook Time: 20 minutes Total Time: 37 minutes

Salted Caramel Sauce: 1 cup sugar 1/3 cup butter, room temperature 1/2 cup heavy cream, warm 1 tsp flaky sea salt

Chocolate Chip Cookies: 1/2 cup butter, softened 1/2 cup brown sugar 1/2 cup sugar 1 egg 1 tsp vanilla extract 1 1/2 cups flour 1/2 tsp baking soda 1/2 tsp flaky sea salt 1 cup semi-sweet chocolate chips 1/2 cup Skor or Heath toffee bits



For the cookies, preheat oven to 350°F. Using an electric mixer, cream butter, brown sugar and sugar together on medium speed until light and fluffy. Add egg and vanilla extract. On low speed, add flour, baking soda, salt, Skor bits and semi sweet chocolate chips. Mix just until flour disappears. Drop by tablespoon onto baking sheet and bake 9-10 minutes, just until the edges are golden brown. Once cookies are completely cooled, drizzle each cookie with ½ teaspoon of salted caramel sauce.

