

Toblerone Cookies

From inkristenskitchen

Thick bakery style cookies that have crispy edges and chewy centers with chunks of Toblerone throughout.

Makes 12-14

Ingredients

1/2 cup Butter
1/3 cup + 2 TBSP Brown sugar
1/3 cup White Sugar
1/2 Egg beaten
1/2 tsp Vanilla

1 1/4 cup All-purpose flour
1/4 tsp salt
1/2 tsp baking soda

1 1/2 Toblerone bars 100g each



Directions

Combine slightly softened butter and both sugars into bowl and beat. Add the egg and vanilla.

In a separate bowl combine the flour, baking soda, and salt. Mix this well.

Slowly add the flour mixture to the wet ingredients. The dough might seem crumbly at first. Mix it well then if needed help form the dough with your hands.

Chop up the Toblerone bar (each triangle into 3 or 4 chunks max). Add the Toblerone bar to the dough and mix well until combined. Place cookies on an ungreased cookie sheet. If there are chunks of chocolate touching the pan move them to the tops of the cookies.

Bake at 365 for 10-13 (absolute max) minutes. 11 minutes is ideal in my oven. Watch them closely after the 10 minute mark as they can overcook VERY easily. When they are done they will be firmer to the touch on the edges, soft on the top, and will have very very light gold patches on the top and sides. Once out of the oven, they will continue baking on the sheet and also darken in color. Do not over bake these ones as they will get pretty hard.

**This recipe was adapted from The World's Best Chocolate Chip Cookie on freaknoodles.com*

