

Mini Peanut Butter Chocolate Chip Cookies
original recipe by www.cookie madness.net

1/2 cup butter flavored shortening
1/4 teaspoon salt
1/2 teaspoon baking soda
1/2 cup peanut butter
1/2 cup granulated sugar
1/2 cup firmly packed brown sugar
1/2 teaspoon vanilla extract
1 large egg, beaten
1 cup (4.5 oz) all-purpose flour
1 cup semi-sweet or dark chocolate chips
1/3 cup toffee chips (such as Heath bits)

1. Preheat the oven to 325F and have ready a couple of large, ungreased baking sheets.
2. With an electric mixer, beat the shortening, salt, baking soda and peanut butter together. Beat in both of the sugars and the vanilla. Beat in the egg.
3. By hand or using the lowest speed of the mixer, stir in the flour, and then stir in the chips and toffee bits. With a very well rounded (slightly heaping) 1/4 teaspoon measure, scoop up dough and shape into small tightly packed balls. Arrange the small balls on the baking sheet about 20 to a sheet and bake on center rack for 12-14 minutes or until cookies appear done and slightly brown on the edges. Remove from oven and transfer to a wire rack to cool.