Toffee Butterfinger Crunch Cookies

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Ingredients:

1 stick butter, softened
1 stick margarine, softened
¾ cup sugar
¾ cup brown sugar
1 egg
2 tsp vanilla
2 cups flour
¾ cup baking cocoa
1 tsp baking soda
¼ tsp salt
½ cup toffee baking chips
½ cup butterfingers baking bits (or crushed butterfingers bars)

Directions:

*Cream butter, margarine, both sugars, egg and vanilla until smooth.
*Carefully, starting on the lowest setting, beat in the flour, baking cocoa, baking soda and salt.
*Mix in the toffee chips and butterfingers pieces. Wrap in plastic wrap and refrigerate at least an hour
*Preheat oven to 350 degrees. Cover baking sheets with parchment paper.
*Roll the dough into about 4 dozen 1 inch balls.
*Bake for approximately 12 minutes. Allow to cool on cookie sheets for 2 minutes before removing to finish cooling.