

Brown Butter Toffee Cookies

Long story short; Costco used to sell an unreasonably good Skor cookie but they discontinued it. This is my attempt to recreate them but with a bit more oomph. Recipe makes a bunch of cookies, prepare accordingly.

Notes

If you don't know how to brown butter... learn how to brown butter.

<https://sallysbakingaddiction.com/how-to-brown-butter/>

Ingredients

- 1 cup packed brown sugar
- 1 cup white sugar
- 1 cup brown butter
- 2 large eggs
- 2 tsp. vanilla
- 3 cups AP flour
- 1/2 tsp. salt
- 1 tsp. baking soda
- 2 tsp. hot water
- 1/4 tsp salt
- 2 cups toffee bits

1. Preheat your oven to 350F and line a baking sheet with some parchment paper.
2. Grab a big bowl, combine (cooled) butter and sugar, mix till smooth. Add eggs and vanilla.
3. Dissolve baking soda in hot water and add it to the bowl. Add the salt next.
4. Grab another big bowl and declump that flour. Add to the rest of the ingredients. Stir in toffee.
5. Scoop size is up to you, but I prefer 2 tbsp. Bake for 11-13 mins and let cool.
6. Feast.
7. Cry tears of joy.