



THE J.M. SMUCKER CO.

# Toffee Chocolate Almond Crunchies

**Prep Time** **Cook Time** **Serves** **Difficulty**

20 mins 12 mins 48 N/A

## Ingredients

- 1 cup (250 mL) butter, softened
- 3/4 cup (175 mL) brown sugar, packed
- 1/2 cup (125 mL) granulated sugar
- 1 egg
- 2 tsp (10 mL) vanilla extract
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 cup (250 mL) **Robin Hood®** Oats

Robin Hood® Quick Oats

- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 pkg (225 g) toffee bits
- 1 cup (250 mL) milk chocolate chips
- 3/4 cup (175 mL) slivered almonds

## Directions

### Step 1:

Preheat oven to 375°F (190°C). Line baking sheets with parchment paper. Beat butter, brown sugar, granulated sugar, egg and vanilla together in large bowl using an electric mixture on medium speed until creamy.

### Step 2:

Combine flour, oats, baking soda and salt in a separate large bowl. Add to butter mixture, beating until blended. Stir in toffee bits, chocolate chips and almonds. Drop by tablespoonfuls (15 mL) onto prepared baking sheets.

### Step 3:

Bake in centre of preheated oven for 8 to 12 minutes, or until light golden. Cool for 5 minutes on sheet, then transfer to rack and cool completely.

## Images

