THE J.M. SMUCKER Co

Salted Toffee Popcorn Cookies

Prep Time	Cook Time	Serves	Difficulty
25 mins	14 mins	50	N/A

Ingredients

- **Cookie Batter:**
- 2 tbsp (30 mL) Canola or Vegetable Oil
- 1/4 cup (50 mL) popcorn kernels or 4 cups (1 L) popcorn
- 1 cup (250 mL) butter, softened
- 1 cup (250 mL) packed brown sugar
- 3/4 cup (175 mL) sugar
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 pkg (200 g) CHIPITS SKOR Toffee Bits
- **Topping:**
- 1/2 cup (125 mL) natural turbinado sugar
- 1/2 tsp (2 mL) kosher or sea salt

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Cookie Batter: Place oil and popcorn kernels on the bottom of a medium saucepan. Cover pan leaving lid slightly ajar and place over medium heat. When popping slows, remove pan from heat. Remove any unpopped kernels. Cool.

Step 3:

Cream butter and sugars together until well combined. Beat in eggs and vanilla.

Step 4:

Combine flour blend, baking powder, baking soda and salt. Add to butter mixture. Mix until flour mixture is incorporated into butter mixture. Fold in toffee bits and popcorn just until combined.

Step 5:

Topping: Combine sugar and salt in a small bowl. Set aside.

Step 6:

Roll 1 heaping tbsp (15 mL) of dough into a ball and coat in reserved sugar mixture. Place 2” (5 cm) apart on prepared baking sheets. Press dough down slightly.

Step 7:

Bake in preheated oven, 12-14 minutes or until lightly golden. Transfer cookies to wire cooling rack and cool completely.

Images

