THE J.M. SMUCKER Co

Spiced Toffee Chippers

Prep Time	Cook Time	Serves	Difficulty
45 mins	14 mins	48	N/A

Ingredients

- **Topping:**
- 1/2 cup (125 mL) brown sugar, packed
- 1/4 tsp (1 mL) each of ginger and cinnamon
- **Cookies:**
- 1 cup (250 mL) All Vegetable Shortening
- 1 cup (250 mL) brown sugar, packed
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) **Five Roses®** All Purpose Bleached White Flour

  All Purpose Bleached White Flour

- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) cinnamon
- 1 tsp (5 mL) ginger
- 1/4 tsp (1 mL) nutmeg
- 1 pkg (200 g) toffee bits

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line baking sheets with parchment paper.

Step 2:

Topping: Combine ingredients for topping in a shallow dish. Reserve.

Step 3:

Cookies: Beat shortening and brown sugar until well combined. Add egg and vanilla. Beat well. Add next 5 ingredients, mixing until incorporated. Mix in toffee bits.

Step 4:

Roll dough into 1” (2.5 cm) balls, don’t flatten. Roll in topping. Place on prepared baking sheets, about 2” (5 cm) apart.

Step 5:

Bake in preheated oven for 12 to 14 minutes or until set. Serve at room temperature.

Images

