

Chocolate Sea Salt Toffee Cookies

The following post was made in collaboration with Kathleen of [@breadoverheels](#), and [Marich Pancrafted Chocolates®](#). Product was provided by Marich and recipe development and photography were provided courtesy of Kathleen.

Ingredients

- 2 ½ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon fine sea salt
- 1 ¼ cup sugar
- ¼ cup dark brown sugar
- 2 sticks butter, room temperature
- 1 ½ teaspoon vanilla
- 1 egg
- ¼ cup mini chocolate chips
- ¼ cup Heath toffee bits
- 4 2.1-oz packages Marich Dark Chocolate Sea Salt Caramels, cut in half
- Coarse sea salt for topping



Instructions

1. Preheat oven to 375°F. Line baking sheets with parchment paper.
2. In a small bowl, combine flour, baking powder and salt.
3. In a standing mixer fitted with a paddle attachment, beat butter, sugar and brown sugar on medium for 5 minutes, or until creamed. Add vanilla and egg and beat on medium to combine.
4. Slowly add the reserved dry ingredients while beating on low, mixing until just combined. Remove from mixer and stir in mini chocolate chips and toffee bits with a spatula.
5. Scoop cookies with a cookie scoop or roll them into a ball with your hands. Place on a prepared cookie sheet, spacing about two inches apart.
6. Bake for 12 minutes, or until edges are starting to brown. Remove from oven.
7. Working quickly, gently press cut halves of Marich Dark Chocolate Sea Salt Caramels on top of cookies. Sprinkle with coarse sea salt.
8. Remove from pans to let cool.