

Toffee Almond Sandies

Source: Once Upon a Chef

Ingredients

- 3½ cups flour
- 1 cup whole wheat flour
- 1 tsp baking soda
- 1 tsp cream of tartar
- 1 tsp salt
- 2 sticks (1 cup) unsalted butter, softened
- 1 cup sugar, plus more for rolling
- 1 cup powdered sugar
- 1 cup vegetable oil
- 2 large eggs
- 1 tsp almond extract
- 2 cups chopped almonds
- 6 oz (1 heaping cup) English toffee bits

Method

1. Set racks in the middle of the oven and preheat to 350°F. Line two baking sheets with parchment paper.
2. Combine the flour, whole wheat flour, baking soda, cream of tartar, and salt in a medium bowl; mix well.
3. In the bowl of a mixer fitted with the paddle attachment, cream the butter, granulated sugar, and powdered sugar until well combined, about 1 to 2 minutes. Scrape down the sides of the bowl with a spatula, then add the oil, eggs, and almond extract; mix well. Add the dry ingredients and mix slowly to combine. Stir in the almonds and toffee bits.
4. Shape the dough into 1-inch balls, roll in sugar, then place about 2 inches apart on the prepared baking sheets and flatten with a fork. Bake, rotating the sheets halfway through cooking, for 14 to 17 minutes or until browned. Let the cookies cool on the baking sheets for a few minutes, then transfer to a wire rack to cool completely. Store in an airtight container.

***FREEZER-FRIENDLY:** The dough can be frozen for up to 3 months. Roll the dough into balls, let set on a baking sheet in the freezer, then place in a sealable bag and press out as much air as possible. Bake as needed directly from the freezer. (Allow 1 to 2 minutes longer in the oven.)*