

## Cashew Cookies

Recipe By : Amy  
Servings : 1  
Categories : Cookies

- 1 cup Butter, softened
- 1 1/2 cups brown Sugar, packed
- 2 egg(s)
- 1 teaspoon vanilla Extract
- 1 1/3 pints flour, plus a lil more.....
- 1 teaspoon salt
- 1 teaspoon Baking Soda
- 1 1/2 cups Cashews, Salted, Chopped, chopped
- 1 cup brickle toffee bits
- 1 cup Butterscotch Chips

Preheat oven to 375°.

In a large bowl, cream butter and brown sugar until light and fluffy.

Beat in eggs and vanilla.

In another bowl whisk flour, salt, and baking soda. Gradually beat into creamed mixture.

Stir in chopped cashews, toffee bits and butterscotch chips.

Drop dough by rounded tablespoonfuls, 2 inches apart onto ungreased baking sheets.

Bake 11 minutes or until golden brown.

Cool on pans 2 minutes.

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Notes : Brickle bits are made by Heath...but are the ones without the chocolate.

1 batch made 56 cookies with Jill's cookie scoop