



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 350°F (180°C). 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

