Chocolate-Toffee Chip Cookies

(makes about 60 cookies; I usually double the recipe and freeze some for the future)

2 cups all-purpose flour
1/4 tsp baking soda
1 tsp salt
1 cup (2 sticks) butter at room temp.
3/4 cup light brown sugar
1/4 cup dark brown sugar
1/2 cup granulated sugar
1 1/2 tsp vanilla extract
1 large egg
4 oz (or more) chocolate chips
4 oz (or more) toffee chips
(or use 8 oz Heath or Skor candy bars, chopped coarsely, instead of chocolate and toffee chips)

Preheat oven to 400 degrees F (375 for convection). Line baking or cookie sheets with parchment paper, or grease very lightly with cooking oil.

Sift flour, baking soda and salt together in a small bowl.

Using an electric mixer on medium speed, cream butter, 3 sugars and vanilla together until light and fluffy (1 1/2 - 2 minutes). Stop mixer once or twice to scrape the bowl with a rubber spatula.

Add egg and beat on medium speed until blended (about 10 seconds). Scrape the bowl.

Add flour mixture and mix on low speed for 15 seconds. Scrape the bowl.

Add candy and mix on low speed just enough to incorporate.

Measure out generously rounded teaspoons of dough, place 2 inches apart on prepared sheets and press each cookie down as thin as possible with your hand (you may need to dip your hand in flour every now and then to keep cookies from sticking to your hand).

Bake until golden with a deeper golden edge, 10-14 minutes (use lower end of cooking time for convection). Cool on the sheets.

Store in an airtight container for a couple of days at room temp., for a week or two in the refrigerator, or you can freeze them; they're good for a couple of months in the freezer.