

Butterfinger Candy Cookies

By: Simply Creative Chef Rob Scott

- 1 $\frac{3}{4}$ cups all-purpose flour
 - $\frac{3}{4}$ tsp. baking soda
 - $\frac{1}{4}$ tsp. salt
 - $\frac{3}{4}$ granulated sugar
 - $\frac{1}{2}$ cup salted butter, softened to room temperature
 - 1 large egg, at room temperature
 - 8 fun sized Butterfinger candy bars, chopped
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- Preheat oven to 350° F.
 - Combine flour, baking soda, and salt in a small bowl
 - With an electric mixer, beat sugar, and butter until creamy
 - Beat in egg until just combined
 - Gradually beat in flour mixture
 - Stir in Butterfinger pieces by hand
 - The dough will be very thick
 - Drop by slightly rounded tablespoons onto ungreased baking sheet
 - Bake for 10-12 minutes or until lightly browned
 - Allow to cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely

Yield: 24 Cookies