



Oatmeal Chocolate Toffee Cookies

Recipe courtesy of Elyse Wagner at [My Kitchen Shrink](#) for our [12 Days of Gluten-Free Cookies](#).

Yield: 2 dozen cookies

Ingredients

- 1 cup [Pamela's All-Purpose Flour Artisan Blend](#)
- ½ tsp baking soda
- ½ tsp baking powder
- ½ tsp sea salt
- ½ cup butter (softened)
- 1 cup coconut sugar
- 1 egg
- 1 tsp vanilla
- 2 tsp water
- 1½ cup gluten free rolled oats
- 1 cup chocolate toffee bits (chopped) - Heath Bar or Skor Bar

Directions

Sift together dry ingredients except coconut sugar, oats and chocolate toffee and set aside. Cream butter and sugar together. Add egg, vanilla and water and mix until well blended. Add flour mixture and mix until just combined. Stir in oatmeal and chocolate toffee bits.

Cover cookie sheet with parchment paper and place rounded balls of dough about 3 inches apart on the sheet. Bake at 350°F for 10-12 minutes. Allow to cool before removing from sheet.