

# Toffee Almond Sandies

#cooking/recipe

#2019/December#

#cooking/for large groups#

#cooking/dessert

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[Link](#)

## Ingredients

1 cup butter, softened  
1 cup sugar  
1 cup confectioners' sugar  
1 cup canola oil  
2 large eggs  
1 teaspoon almond extract  
3-1/2 cups all-purpose flour  
1 cup whole wheat flour  
1 teaspoon baking soda  
1 teaspoon cream of tartar  
1 teaspoon salt  
2 cups chopped almonds  
1 package (8 ounces) milk chocolate English toffee bits  
Additional sugar

## Process

In a large bowl, cream butter and sugars until light and fluffy. Beat in the oil, eggs and extract. Combine the flours, baking soda, cream of tartar and salt; gradually add to creamed mixture and mix well. Stir in almonds and toffee bits.

Shape into 1-in. balls; roll in sugar. Place on ungreased baking sheets and flatten with a fork. Bake at 350° for 12-14 minutes or until lightly browned.

## Nutrition

**Servings: 144 cookies**

Calories: 68

Fat: 4g

Carbs: 6g

Protein: 1g