

Toffee Almond Sandies

#cooking/recipe

#2019/December#

#cooking/for large groups#

#cooking/dessert

[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