



Chocolate Coffee Toffee Oatmeal Cookies



SERVINGS



COOKING TIME

56

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Crisp on the outside and chewy in the center, Chocolate Coffee Toffee Oatmeal Cookies are irresistible. While the toffee gives the cookie great texture, coffee adds a jolt, and the chocolate adds a favorite flavor, these cookies make for a sweet dessert any time of the year.

Ingredients

- 1/4 Cup(s) boiling water
- 1/2 to 1 Teaspoon(s) instant coffee powder
- 1-1/3 Cup(s) firmly packed brown sugar
- 1 Cup(s) (2 sticks) 65% vegetable oil spread, softened
- 1 egg(s)
- 1-1/2 Teaspoon(s) vanilla
- 3 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#) *
- 1-1/4 Cup(s) all-purpose flour
- 3/4 Teaspoon(s) salt
- 1/2 Teaspoon(s) baking soda
- 1 package(s) (8 ounces) milk chocolate toffee bits (about -/3 cups)
- 1-1/2 Cup(s) semisweet chocolate chips
- 1 Cup(s) coarsely crumbled sugar cones (about 5 cones)

Cooking Instructions

1. Preheat oven to 350°F.
2. Line cookie sheets with parchment paper or non-stick aluminum foil or use non-stick cookie sheets.
3. Dissolve coffee in boiling water; cool to room temperature.
4. In large bowl, beat sugar and spread on medium speed of electric mixer until creamy.
5. Add egg; beat well.

6. Beat in coffee and vanilla.
7. Combine oats, flour, salt and baking soda; mix well.
8. Gradually add to creamed mixture, beating well after each addition.
9. Stir in toffee bits, chocolate chips and sugar cones.
10. Drop dough by heaping measuring tablespoonfuls 2 inches apart onto cookie sheets.
11. Bake 12 to 14 minutes, just until golden brown.
12. Cool 1 minute on cookie sheets; transfer to wire racks.
13. Cool completely.
14. Store loosely covered.