

## CHOCOLATE-COCONUT-TOFFEE DELIGHTS

1 jar Chocolate-Coconut Toffee Delights Mix (see below)  
¼ cup butter, cut into pieces  
2 eggs  
1 teaspoon vanilla

### Chocolate-Coconut Toffee Delights Mix Jar

1 cup chocolate chips  
1 ½ cups flaked coconut  
1 cup toffee baking pieces  
¾ cup packed light brown sugar  
½ cup flour  
¼ tsp baking powder  
¼ tsp salt

1. Preheat oven to 350 degrees Fahrenheit. Line cookie sheets with parchment paper. Place 1 cup chocolate chips from bag in large microwavable bowl. Microwave at HIGH 1 minute; stir. Microwave 30 to 60 seconds or until chips are melted; stir well.
2. Add butter to chocolate in bowl; stir until melted. Beat in eggs and vanilla until blended. Add remaining cookie mix to chocolate mixture, stir until blended.
3. Drop heaping 1/3 cupfuls dough 3 inches apart onto prepared cookie sheets. Flatten dough into 3 ½ inch rounds. Bake about 15 minutes or until edges are just firm to the touch. Let cookies stand on cookie sheets 2 minutes. Slide parchment paper and cookies onto countertop; cool.

Makes 1 dozen (5 inch) cookies