

Choco Fever Dream

Espresso Brown Butter Toffee Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 2 tsp espresso powder dissolved in 1 tbsp hot water
- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 cup toffee bits

Instructions

1. Melt the butter in a saucepan over medium heat, stirring constantly until it turns a golden amber and gives off a nutty scent; remove from heat and let cool slightly.
2. In a large bowl, whisk the cooled butter with the brown and granulated sugars until fluffy, then beat in the eggs one at a time, followed by vanilla and the dissolved espresso.
3. Sift together flour, baking soda, and salt; gradually add to the wet mixture, mixing just until combined.
4. Fold in the toffee bits gently so they stay crunchy.
5. Cover the dough, chill for 30 minutes; this helps the cookies hold their shape.
6. Preheat oven to 350°F (175°C). Scoop tablespoon-size balls onto a parchment-lined sheet, spacing 2 inches apart; bake 10-12 minutes until edges are set. Cool on sheet 5 minutes then transfer to a rack.

Nutrition per serving

210 kcal	2 g	28 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the butter is too hot, it can melt the sugar and change texture—let it cool just enough.
- For extra crunch, press a few extra toffee bits on top before baking.
- A pinch of sea salt sprinkled after baking heightens the caramel flavor.