Butterfinger Candy Cookies
By: Simply Creative Chef Rob Scott

- 1 ¾ cups all-purpose flour
- ¾ tsp. baking soda
- ¼ tsp. salt
- ¾ cup granulated sugar
- ½ cup salted butter, softened to room temperature
- 1 large egg, at room temperature
- 8 fun sized Butterfinger candy bars, chopped

- Preheat oven to 350° F.
- Combine flour, baking soda, and salt in a small bowl
- With an electric mixer, beat sugar, and butter until creamy
- Beat in egg until just combined
- Gradually beat in flour mixture
- Stir in Butterfinger pieces by hand
- The dough will be very thick
- Drop by slightly rounded tablespoons onto ungreased baking sheet
- Bake for 10-12 minutes or until lightly browned
- Allow to cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely

Yield: 24 Cookies