



## *Kitchen Cheat Sheet: Butter Pecan Toffee Cookies*

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### *Tips and Extras*

- Toast the pecans. You could skip this, but then your cookies will taste like regret. A few minutes in a dry skillet wakes them up and makes everything taste 100% fancier than it actually is.
- Use parchment or a silicone mat. Unless you like chiseling cookies off the baking sheet like a pioneer woman without parchment paper, trust me on this one.
- Don't overmix the dough. This isn't a punishment—it's a cookie. Stir just until everything's cozy and combined. Overmixing makes tough cookies, and we're already tough enough.
- Pull them out when the edges are set but the centers still look a little soft. They'll finish baking on the pan while you stand there "sampling" a few more.
- Want pretty cookies? Hold back a few pecans and toffee bits to press into the tops right before baking. It's like putting on lipstick before running into your ex.
- Double the batch. Always. Whether you freeze half or eat them all in a stress-induced daze, future-you will thank past-you.

### *Variations*

- Add chocolate chips. Dark, milk, white—whatever you've got hiding in the back of the pantry. Toss in  $\frac{1}{2}$  cup for extra decadence, or more if you're trying to impress someone. Or punish them with sweetness. Your call.
- Bourbon-glazed pecans. Go full Southern and swap in bourbon-glazed pecans. It's like your cookie just got back from a weekend in New Orleans and refuses to shut up about it.
- Coconut flakes. Add  $\frac{1}{4}$  to  $\frac{1}{2}$  cup of sweetened coconut for a little chewy texture and tropical flair. Your cookie just put on a caftan and sunglasses.
- Swap the butterscotch chips. Not a butterscotch fan? Use caramel bits, cinnamon chips, or chopped peanut butter cups. These cookies are easy—like Saturday-night television.
- Oatmeal twist. Sub  $\frac{1}{2}$  cup of the flour for quick oats to give them a heartier texture. Great if you want to pretend they're breakfast.
- Drizzle with white chocolate. Totally optional, completely extra, and highly recommended if you want your cookies to scream "Pinterest-worthy" without doing any actual work.
- Sprinkle the tops with a little flaked sea salt before baking.

## *Storage*

### **Room Temperature:**

Keep cookies in an airtight container for up to 5 days. That's theoretical, of course—they'll be gone in 48 hours unless you slap hands.

### **Freezer (Baked Cookies):**

Let them cool completely, then stack between layers of parchment in a freezer-safe container or zip-top bag. They'll keep for up to 3 months, assuming you're not sneaking one every time you "check the freezer for dinner."

### **Freezer (Cookie Dough):**

Scoop the dough into balls and freeze them on a baking sheet. Once solid, transfer to a bag or container. Bake from frozen—just add a minute or two to the bake time. Perfect for midnight cravings or surprise drop-ins from judgmental in-laws.

### **Reheating Tip:**

Warm a cookie in the microwave for 8–10 seconds. It'll taste like it just came out of the oven... and your day will instantly improve.

## **FAQs**

### **Can I use margarine instead of butter?**

Only if you're looking to ruin your life and your cookies. Use real butter.

### **What is butternut flavoring? Can I skip it?**

It's an old-school Southern bakery secret weapon. Adds a warm, nutty, slightly maple-ish vibe. You can skip it, but you'll miss that nostalgic edge that makes people think you inherited this recipe from someone named Mabel.

### **Can I chill the dough?**

You can, but you don't need to. These cookies are designed for impatient bakers with no self-control—aka all of us.

### **Can I make them smaller? Or bigger?**

Absolutely. Just adjust the bake time. Smaller = shave off a minute or two. Bigger = add a few and pretend it's still one serving if you only eat one.

### **How do I keep the cookies soft?**

Store them in an airtight container with a slice of bread or half an apple. The cookies steal the moisture like they're plotting something.

### **Are these good for gifting?**

They're excellent for gifting, assuming you can part with them. Wrap them in wax paper, tie with twine, and try not to eat them in the car on the way over.

## *Nice to have...*

As an Amazon Associate, I earn commission from qualifying purchases.

You can find the [butternut flavor](https://www.restlesschipotle.com/butter-pecan-toffee-cookies/) on Amazon if you don't find it at your local store.