Spiced Toffee Cookies

350 degrees

½ c coconut oil, solid

½ c butter flavored Crisco

1 c brown sugar

1 egg

2 c flour

1t baking soda

1t cinnamon

1t ginger

¼ t nutmeg

1 ½ c Skor toffee bits

Topping:

¼ c brown sugar

¼ t cinnamon

¼ t ginger

Mix topping and set aside.

Cream oil, Crisco and sugar. Mix in egg and vanilla. Mix dry ingredients then add to creamed mixture. Stir in toffee. Make into 1” balls then roll in topping.

Bake 12-15 min on a parchment lined baking sheet.

To use as a crust for cheese cake: Pulse cookies in food processor until they're crumbs. Use 2 c crumbs and ¼ c melted butter. Can be baked before filling. 12min @350deg.