| Buttered Toffee Oatmeal Cookies | Buttered Toffee Oatmeal Cookies | Buttered Toffee Oatmeal Cookies |
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| Instructions: | Instructions: | Instructions: |
| Using a stand mixer, combine the cookie mix, 2 eggs and $1 / 2$ cup butter, very softened and combine until mixed. | Using a stand mixer, combine the cookie mix, 2 eggs and $1 / 2$ cup butter, very softened and combine until mixed. | Using a stand mixer, combine the cookie mix, 2 eggs and $1 / 2$ cup butter, very softened and combine until mixed. |
| Using two small spoons, measure out and shape each cookie into a ball. | Using two small spoons, measure out and shape each cookie into a ball. | Using two small spoons, measure out and shape each cookie into a ball. |
| Place on a parchment lined cookie sheet and bake for 8-9 minutes or until bottom edges are golden brown. | Place on a parchment lined cookie sheet and bake for 8-9 minutes or until bottom edges are golden brown. | Place on a parchment lined cookie sheet and bake for 8-9 minutes or until bottom edges are golden brown. |
| Remove and cool cookies on a wire rack. | Remove and cool cookies on a wire rack. | Remove and cool cookies on a wire rack. |
| Store in an air-tight container. | Store in an air-tight container. | Store in an air-tight container. |
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