

## Cinnamon-Toffee Pecan Cookies



Sugar cookie dough gets all spiced up for some nutty drop cookies.

Prep Time

**50**

Minutes

Total Time

**50**

Minutes

Makes

**2**

dozen

- 1 roll (16.5 oz) Pillsbury® refrigerated sugar cookies
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 teaspoons vanilla
- 3/4 cup chopped pecans
- 1/2 cup toffee bits

1. Heat oven to 350°F. Spray cookie sheets with cooking spray. In large bowl, break up cookie dough. Stir or knead in cinnamon, nutmeg and vanilla until well blended. Stir or knead in pecans and toffee bits. On cookie sheets, drop dough by heaping teaspoonfuls 3 inches apart.
2. Bake 11 to 14 minutes or until edges are golden brown. Cool 3 minutes; remove from cookie sheets to cooling racks.

Makes 2 dozen cookies

### Nutrition Information:

**1 Serving (1 Cookie)** Calories 130 (Calories from Fat 70), Total Fat 8g (Saturated Fat 2g, Trans Fat 1g), Cholesterol 10mg; Sodium 70mg; Total Carbohydrate 15g (Dietary Fiber 0g, Sugars 9g), Protein 0g; **Percent Daily Value\***: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 2%; **Exchanges**: 1/2 Starch; 0 Fruit; 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1 1/2 Fat; **Carbohydrate Choices**: 1; \*Percent Daily Values are based on a 2,000 calorie diet.

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