

## OATMEAL TOFFEE COOKIES

1 cup (2 sticks) butter or margarine, softened  
2 eggs  
2 cups packed light brown sugar  
2 teaspoons vanilla extract  
1-3/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
3 cups quick-cooking oats  
1-1/3 cups (8-oz. pkg.) HEATH BITS 'O BRICKLE Toffee Bits  
1 cup MOUNDS Sweetened Coconut Flakes

1. Heat oven to 375 degrees F. Lightly grease cookie sheet.
2. Beat butter, eggs, brown sugar and vanilla in large bowl until well blended. Add flour, baking soda, cinnamon and salt; beat until blended. Stir in oats, toffee bits and coconut with spoon.
3. Drop dough by rounded teaspoons about 2 inches apart onto prepared sheet. Bake 8 to 10 minutes, or until edges are lightly browned. Cool 1 minute; remove to wire rack. Cool completely. Makes about 4 dozen cookies.