Oatmeal Toffee Cookies

1 cup (2 sticks) butter, 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
1-3/4 cups toffee bits (10 oz)
1 cup sweetened coconut flakes

Heat oven to 375°F. Cover cookie sheets in parchment paper. Beat butter, eggs, brown sugar and vanilla until well blended. Mix in flour, baking soda, cinnamon and salt. Stir in oats, toffee bits and coconut. 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. Yield: 4 dozen cookies