

Salted Caramel Choc Chip Cookies

A delicious mix of sweet and salty.

Ingredients

- 25g Werther's Original Butter Candies, ground in a high power food processor
- 1 tsp salt
- 150g butter, room temp
- 150g golden caster sugar
- 1 large egg
- 225g plain flour, sifted
- ¼ tsp bicarb of soda
- 1 tbsp full fat milk
- 100g milk chocolate chips

Prep Time

- 25 minutes

Number of portions

- 36



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Instructions

1. Heat the oven to 200C/180C fan/gas 4. Line three flat baking trays with baking paper. Mix the ground Werther's Originals with the salt and set aside.
2. Cream the butter and granulated sugar together in a large bowl until pale and fluffy. Add the egg and mix until smooth. Fold in the sifted flour, bicarbonate of soda and the Werther's Originals mixture. Pour in the milk and mix to form a soft dough, then add the chocolate chips and stir to combine.
3. Using a teaspoon, take heaped spoonfuls of the dough and place onto the lined baking sheet, leaving enough space for the dough to spread between each. Bake for 8-10 mins, then remove when golden. Leave to firm up on the tray for 2 mins, then place on a wire rack to cool completely.



This delicious recipe contains
Werther's Original Butter Candies