

Caramel Butter Pecan Crunch Cookies

The combo of pecan crunch and Werther's Original Creamy Toffees or Soft Caramels in a sweet cookie makes them distinctly delicious.



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Ingredients

Enjoy our delicious Caramel Butter Pecan Crunch Cookies

- 127g (8 sweets) Werther's Original Creamy Toffees or Soft Caramels, cut in half
- 113g butter
- 110g sugar
- 94g plain flour
- 1/2 tsp. baking soda
- 1/2 tsp. cream of tartar
- 1/4 tsp. salt
- 85g cornflakes
- 21g pecan pieces
- 21g sweetened shredded coconut (or desiccated coconut)

Preparation Steps

- 1.** Preheat the oven to 180°C. In a mixer with a paddle attachment cream the butter then mix in the sugar.
- 2.** Meanwhile in a large bowl combine the flour, baking soda, cream of tartar and salt, stirring well. Add the dry ingredients to the creamed butter/sugar and combine on low.
- 3.** Meanwhile mix the cornflakes, pecans and coconut together in the bowl from the flour. Add to mixer and combine on low till mixed. Test by squeezing some dough together. If it holds together to dough is mixed enough. Make balls 1.5 inch/3.5cm. Stick the Werther's Original Caramel inside.
- 4.** Bake on a parchment paper lined baking tray at 180°C for 20 minutes until the cookie are golden brown. Cool then remove from the baking tray.
- 5.** Our unique and tasty caramel butter pecan cookies are ready for eating. Enjoy!

Additional Information:

Makes: 12 cookies

Prep Time: 20 minutes

Cook Time: 20 minutes