Caramel Thumbprint Cookies

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This classic almond cookie recipe with caramel is a delicious, nutty dessert that's ready in just 20 minutes. The Werther's Original Creamy Toffees create a soft, sweet center in the almond cookies that are distinctly delicious!

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Ingredients

Enjoy our delicious Caramel Thumbprint Cookies

- 20 pieces Werther's Original Creamy Toffees
- 280g plain flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 227g butter, softened
- 120g brown sugar
- 1 egg
- 1 tsp almond extract
- 180g ground almonds

Additional Information:

Makes: 36 servings

Prep Time: 20 minutes

Cook Time: 15 minutes

Preparation Steps

1. Preheat oven to 180°C.

2. Line 2 baking sheets with baking paper.

3. Combine flour, baking powder, baking soda and salt in a bowl.

4. In the bowl of an electric mixer, cream butter with brown sugar until light and fluffy about 2 minutes.

5. Add in egg and almond extract and beat to combine.

6. Add in ground almonds and stir.

7. Gradually add in dry ingredients and mix on low until evenly combined.

8. Form a ball with about 2 tablespoons of dough. Place on cookie sheet and flatten slightly with fingertips. Repeat with remaining dough.

9. Using the tip of your thumb, make a hole as deep as you can in each dough ball without poking through the bottom.

10. Bake almond cookies for 10 minutes, then remove from oven.

11. Meanwhile, unwrap the Werther's Original Creamy Toffees and cut each one in half.

12. Place 1/2 toffee piece into each of the formed thumb prints. Return almond cookies to oven immediately and bake until toffees have melted and cookies are golden around the edges, about another 5 minutes.

13. Transfer to a resting rack and let cool for 10 minutes.