

Chewy Caramel Cookies

Ready to sweeten up your day? Try our delicious chewy caramel cookie recipe! Werther's Original Creamy Toffees are the special ingredient that puts this caramel chewy cookie in a class of its own!



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Ingredients

Enjoy our delicious Chewy Caramel Cookies

- 141g (25 toffees) Werther's Original Creamy Toffees, finely chopped or snipped with scissors.
- 280g of plain flour
- 1 tsp. Bicarbonate of soda
- 227g butter, softened
- 50g sugar
- 150g light brown sugar
- 40g instant vanilla pudding mix
- 1 Tbsp. hazelnut chocolate spread (optional)
- 2 large eggs
- 150g cashews or hazelnuts, chopped (optional)

Preparation Steps

1. Preheat oven to 190°C.
2. In small bowl, combine flour and bicarbonate of soda.
3. In separate bowl, cream together butter, sugar, brown sugar, pudding mix and hazelnut spread until smooth.
4. Beat in eggs until smooth.
5. Gradually beat in flour mixture and mix just until fully incorporated.
6. Fold in nuts.
7. Chill dough for 30 minutes.
8. Drop by rounded tablespoonfuls onto baking tray. Bake 7-8 minutes (cookie will be soft and barely done).
9. Cool on baking tray for 1 minute then remove to wire cooling rack.
10. Immediately top each cookie with chopped Werther's Original Creamy Toffees by slightly pushing caramel pieces into the top of each cookie.

Additional Information:

Makes: about 24

Prep Time: 15-20 minutes

Cook Time: 8 minutes