

Caramel Butter Pecan Crunch Cookies

The combo of pecan crunch and Werther's Original Chewy or Soft Caramels in a butter cookie makes them distinctly delicious. Just 20 minutes in the oven and these incredible caramel pecan cookies are ready to enjoy.



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Try our delicious and nutty caramel butter cookies.

Ingredients

- ½ cup butter
- ½ cup sugar
- ¾ cup flour
- ½ tsp. baking soda
- ½ tsp. cream of tartar
- ¼ tsp. salt
- 1 cup corn flakes
- ¼ cup pecan pieces
- ¼ cup sweetened shredded coconut
- 8 pieces (4.51 oz.)
Werther's Original Chewy or
Soft Caramels, cut in half

Makes: 12 cookies

Prep Time: 20 minutes

Cook Time: 20 minutes

Instructions

1. Preheat the oven to 350°F. 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 corn flakes, 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 ½ -inch. Stick the caramel piece inside.
4. Bake on a parchment paper lined sheet pan at 350°F for 20 minutes till the cookie are a golden brown. Cool then remove from the cookie sheet.
5. Our unique and tasty caramel butter pecan cookies are ready for eating. Enjoy!