

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Appetizer

Salted Caramel Chocolate Chip Cookie

Ingredients:

2¼ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
12 Tablespoons unsalted butter, softened
½ cup granulated sugar
¾ cup light brown sugar, packed
1 Tablespoon vanilla extract
2 large eggs
1½ cups milk chocolate chips
1 (11 oz.) bag caramel bites
2 Tablespoons heavy whipping cream/milk
4 oz. semi-sweet chocolate baking bars
sea salt, for sprinkling on top



Instructions:

Preheat oven to 370F degrees. Line two large baking sheets with parchment paper or silicone baking mats. Set aside.

Whisk together the flour, baking soda, and salt in a medium size bowl. Set aside.

In a large bowl, using an electric or stand mixer, cream together the butter, granulated sugar, light brown sugar, and vanilla extract until combined.

Add eggs one at a time, mixing between each egg.

Add flour mixture and mix until just combined. **DO NOT OVERMIX!**

Using a spatula, stir in chocolate chips until combined.

Using a cookie scoop, scoop dough into balls about 1 Tablespoons each and place onto prepared baking sheet.

Bake for 10 minutes or until golden brown around the edges.

Immediately after taking cookies out of the oven, using handle of a wooden spoon, make indentation into center of each cookie. Let cool for 5 minutes on baking sheet.

In a medium-sized bowl, combine caramel bits and heavy whipping cream. Microwave for 1 minute, stirring until caramel is completely melted. Spoon 1 teaspoon of caramel into each indentation.

In a medium-sized bowl, microwave chocolate baking bars for 30 seconds, stirring after each 30-second intervals until chocolate is completely melted. Drizzle chocolate over cookies and sprinkle with sea salt.