

# Caramel Sandwich Cookies

Filled with a scrumptious caramel-almond filling, these irresistible Linzer-style cookies taste as good as they look.



[www.werthers-original.ca](http://www.werthers-original.ca)

## Ingredients

Enjoy our delicious Caramel Sandwich Cookies!

### Sandwich Cookie Cut-Outs:

- 2 cups all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon ground cinnamon
- ¾ cup unsalted butter, softened
- ½ cup granulated sugar
- 1 egg yolk
- 1 teaspoon vanilla extract

### Caramel Almond Filling:

- 20 Werther's Original Chewy Caramels, unwrapped
- ¼ cup heavy or whipping (35%) cream
- ¼ cup smooth almond butter
- Confectioners' (icing) sugar, for dusting

## Directions

1. Sandwich Cookie Cut-Outs: In medium bowl, whisk together flour, salt and cinnamon.
2. In large bowl, using electric mixer, beat butter and sugar until light and fluffy, scraping bowl as needed. Add egg yolk and vanilla, and beat until combined. Add flour mixture; beat on low speed until incorporated (do not overbeat).
3. Divide dough into 2 portions. Shape each portion into a disk and wrap in plastic wrap. Refrigerate for 1 hour or until firm.
4. Let dough soften for 8 to 10 minutes at room temperature just before rolling.
5. Roll out each portion of dough on lightly floured work surface to ⅛-inch thickness. Using 1 ½-inch round cookie cutter, cut out 24 cookies from each portion of dough, rerolling scraps as needed, to make 48 cookies. Transfer cookies to parchment paper-lined baking sheets, spacing at least 1 inch apart.
6. Using a ½-inch holiday-shaped cookie cutter, cut shapes out of the centre of 24 or half the cookies. (Transfer mini cookie cut-outs to a separate baking sheet.) Freeze cookies for 10 minutes.
7. Preheat oven to 350°F.
8. In batches, bake cookies for 8 to 10 minutes, and mini cut-out cookies for 7 to 9 minutes, or until tops are set and edges are lightly golden. Let cool completely on baking sheet on wire rack.

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**This delicious recipe contains**  
Werther's Original Chewy Caramels

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#### Makes:

24 sandwich cookies

#### Prep Time:

40 minutes

#### Cook Time:

30 minutes

#### Ready in:

1 hour 10 minutes (+ 1 hour 30 minutes standing time)

### Directions

9. Salted Caramel Almond Filling: In small saucepan set over medium-low heat, stir together caramels and cream. Cook, whisking, for 3 to 5 minutes or until melted, blended and smooth; let cool slightly. Stir in almond butter until smooth.
10. Dust confectioners' sugar over the tops of each cookie with a window. Spread 1 tablespoon caramel almond butter on flat side of each of the remaining cookies. Cap each with a sugar-dusted cookie. Serve with remaining mini cut-out cookies.

#### Tips:

- Store cookies in an airtight container at room temperature for up to 3 to 5 days.
- Substitute almond butter with peanut butter or hazelnut butter, if desired.



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Werther's Original Chewy Caramels