

## Chocolate Caramel Cookies

Rich chocolate cookies loaded with chewy caramels and crunchy nuts for a soft, decadent treat.



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

### Ingredients

Enjoy our delicious  
Chocolate Caramel Cookies!

- 15 Werther's Original Chewy Caramels, unwrapped, chopped
- $\frac{3}{4}$  cup butter, at room temperature
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{2}$  cup packed brown sugar
- 2 large eggs
- 2 teaspoons vanilla
- 1  $\frac{1}{2}$  cups all-purpose flour
- $\frac{1}{2}$  cup cocoa powder
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 1 cup chopped walnuts or pecans

### Directions

1. Preheat oven to 350°F.
2. In a large bowl, using an electric mixer, beat butter with granulated and brown sugar for 2 minutes. Beat in eggs and vanilla until smooth.
3. Cut each caramel into five pieces.
4. In a small bowl, using a fork, stir flour with cocoa, baking soda and salt. Beat into butter mixture just until combined.
5. Add caramel pieces and nuts to dough, stir until combined.
6. Scoop tablespoons of dough and place on a lined baking sheet, about 2 in. (5 cm) apart.
7. Bake for 8 to 10 minutes in the centre of the oven until edges are firm. (For soft, chewy centres, bake for less time.)
8. Cool for 2 minutes on baking sheets then move to wire racks to cool. Optional: sprinkle with flaky salt.



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