

Salted Caramel Ginger-Spiced Crinkle Cookies

Ginger crinkle cookies with a surprise salted caramel centre. They make an irresistible addition to any holiday cookie exchange, but they're so delicious you'll make them all year long.



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Ingredients

Enjoy our delicious Salted Caramel Ginger-Spiced Crinkle Cookies!

- 16 Werther's Original Salted Caramel Éclair, unwrapped
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- ¼ teaspoon cayenne pepper
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- ¾ cup unsalted butter, softened
- ¾ cup granulated sugar
- ¼ cup packed brown sugar

Directions

1. In medium bowl, whisk together flour, baking powder, baking soda, salt, ginger, cinnamon, allspice, cayenne pepper, cloves and nutmeg.
2. In large bowl, using electric mixer, beat together butter, granulated sugar and brown sugar until light and fluffy, scraping down sides of bowl as needed. Beat in egg until combined. Beat in molasses and vanilla until blended. Add flour mixture and beat until incorporated.
3. Cover and refrigerate cookie dough for at least 1 hour and up to 2 days (chilling makes it easier to roll and shape cookies).
4. Preheat oven to 375°F.
5. Using 2-tbsp measuring spoon, scoop dough and roll into balls (makes about 16). Stuff a caramel into the centre of each ball; pinch dough to enclose caramel. Roll cookie balls in coarse sugar until evenly coated. Arrange on parchment paper-lined baking sheet, spacing about 2 inches (5 cm) apart.
6. Bake for 10 to 12 minutes or until cookies spread, tops are set and edges are golden. Let cool on baking sheet on wire rack for 10 minutes, then transfer to wire rack to cool completely.

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This delicious recipe contains
Werther's Original Salted Caramel Éclair

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- 1 egg
- ¼ cup fancy molasses
- 1 teaspoon vanilla extract
- ¼ cup coarse decorating sugar or granulated sugar, for rolling cookies

Tips:

- For loaded cookies, stir in chopped pecans and chopped crystallized ginger to cookie dough after stirring in flour mixture in Step 2.
- Store cookies in airtight container at room temperature for up to 3 days or freeze for up to 1 month.

Makes: 16 cookies

Prep Time: 35 minutes

Cook Time: 20 minutes

Ready in: 55 minutes (+ 1 hour chilling time)



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