

Melt-in-Your-Mouth Chocolate Caramel Cookies - Easy & Irresistible

Chocolate Caramel Cookies ??



OVEN
350°F

TIME
20 min

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INGREDIENTS

Wet Ingredients:

1 cup unsalted butter, softened

1 cup brown sugar, packed

¾ cup granulated sugar

2 large eggs

2 tsp vanilla extract

Dry Ingredients:

2 ... cups all-purpose flour

¾ cup unsweetened cocoa powder

1 tsp baking soda

¾ tsp salt

Add-ins:

20-24 soft caramel candies (unwrapped)

1 cup semi-sweet chocolate chips (optional)

Sea salt flakes for topping (optional)

DIRECTIONS

1. Preheat Oven: Set oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone baking mat.
2. Make the Dough: In a large bowl, cream together the butter, brown sugar, and granulated sugar until light and fluffy. Add the eggs and vanilla, beating until smooth.
3. Add Dry Ingredients: Stir in flour, cocoa powder, baking soda, and salt until combined into a soft dough. Fold in chocolate chips if using.
4. Shape the Cookies: Scoop out about 1½ tablespoons of dough. Flatten slightly, place a caramel candy in the center, and wrap the dough around it. Seal and roll into a ball.
5. ? Tip: If the dough is sticky, chill it for 20 minutes before shaping.
6. Bake: Arrange cookies 2 inches apart on the prepared baking sheet. Bake for 10-12 minutes, or until the edges are set but centers still look soft.
7. Cool & Serve: Let cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack. Sprinkle with sea salt flakes while warm, if desired.

TIPS FOR SUCCESS

Use soft caramels like Kraft or Werther's soft caramels-they melt better than hard varieties.

Cookies will continue setting as they cool.

For perfectly round cookies, gently swirl a round cookie cutter around the edges right after baking.

Let cookies cool at least 10 minutes before biting in-molten caramel is HOT!

