

## DIY Samoas Cookies: A Step-by-Step Guide to Caramel Coconut Delight

Homemade Samoas (Caramel Coconut Girl Scout Cookies)



OVEN  
**350°F**

TIME  
**12 min**

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SAVE  
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### INGREDIENTS

For the Shortbread Cookies:

1 cup (226g) unsalted butter, softened

$\frac{1}{2}$  cup (100g) granulated sugar

2 cups (250g) all-purpose flour

$\frac{1}{2}$  teaspoon salt

1 teaspoon vanilla extract

For the Caramel Coconut Topping:

2 cups (150g) shredded sweetened coconut

1 cup (320g) soft caramels, unwrapped

3 tablespoons heavy cream

For the Chocolate Coating:

10 oz (280g) semi-sweet chocolate chips

1 teaspoon vegetable oil

### DIRECTIONS

1. Prepare the Shortbread Cookies:: Preheat the Oven: Set your oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. Mix the : Dough: In a large mixing bowl, cream together the softened butter and granulated sugar until light and fluffy. Add the vanilla extract and mix well. Gradually incorporate the flour and salt, mixing until the dough comes together.
3. Roll and : Cut: On a lightly floured surface, roll out the dough to about ...-inch thickness. Use a round cookie cutter (approximately 2 inches in diameter) to cut out circles. Then, use a smaller cutter to remove the center, creating a donut shape.
4. Bake: Place the cookies on the prepared baking sheet and bake for 10-12 minutes, or until lightly golden. Allow the cookies to cool completely on a wire rack.
5. Prepare the Caramel Coconut Topping:: Toast the Coconut: Spread the shredded coconut evenly on a baking sheet. Toast in the preheated oven for about 5 minutes, stirring occasionally, until golden brown.
6. Melt the : Caramel: In a microwave-safe bowl, combine the unwrapped soft caramels and heavy cream. Microwave in 30-second intervals, stirring between each, until the mixture is smooth and fully melted.
7. Combine: Stir the toasted coconut into the melted caramel until fully coated.
8. Assemble the Cookies:: Top the Cookies: Spread the caramel-coconut mixture evenly over the cooled shortbread cookies. Allow the topping to set for about 10 minutes.
9. Prepare the Chocolate Coating:: Melt the Chocolate: In

a microwave-safe bowl, melt the semi-sweet chocolate chips with the vegetable oil in 30-second intervals, stirring until smooth.

10. **Dip and Drizzle:** Dip the bottoms of the cookies into the melted chocolate and place them back on the parchment-lined baking sheet. Use a spoon or piping bag to drizzle the remaining chocolate over the tops of the cookies in a zigzag pattern.
11. **Serve and Enjoy:** Set the Chocolate: Let the cookies set at room temperature or in the refrigerator for about 20 minutes until the chocolate firms up.
12. **Storage:** Store leftovers in an airtight container at room temperature for up to 5 days.

## TIPS FOR SUCCESS

**Uniform Thickness :** Roll the dough evenly to ensure consistent baking and texture across all cookies.

**Watch the Coconut :** Toasted coconut can go from golden to burnt quickly.

**Stir frequently and monitor closely.**

**Caramel Consistency :** If the caramel becomes too thick, stir in a teaspoon of milk or water to loosen it.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/diy-samoas-cookies-a-step-by-step-guide-to-caramel-coconut-delight/>