

Caramel Apple Cookies: Soft, Spiced, and Perfectly Goopy

If your dream dessert is apple pie crossed with a soft, chewy cookie, then these



OVEN
350°F

TIME
12 min

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INGREDIENTS

- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1 large egg
- 1 tsp vanilla extract
- 1 3/4 cups all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 1/4 tsp nutmeg
- 1 cup finely diced apple (Granny Smith or Honeycrisp)
- 1/2 cup caramel bits (or chopped soft caramels)

DIRECTIONS

1. ? 1. Prep the Oven: Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. ? 2. Cream the Butter and Sugars: In a large mixing bowl, cream together the butter, granulated sugar, and brown sugar until light and fluffy.
3. ? 3. Add Egg and Vanilla: Beat in the egg and vanilla extract until well combined.
4. ? 4. Mix the Dry Ingredients: In a separate bowl, whisk together:
5. Flour
6. Baking soda
7. Baking powder
8. Salt
9. Cinnamon
10. Nutmeg
11. ? 5. Combine Wet and Dry: Gradually add the dry ingredients to the wet mixture, mixing until just combined.
12. ? 6. Fold in Apples and Caramels: Gently fold in the diced apples and caramel bits.
13. ? 7. Scoop and Bake: Drop spoonfuls (about 1% tablespoons) onto the prepared baking sheet, spacing 2 inches apart. Bake for 10-12 minutes, or until edges are lightly golden.
14. ? 8. Cool and (Optional) Drizzle: Let cool on the baking sheet for a few minutes before transferring to a wire rack. Drizzle with melted caramel if desired.

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

Original recipe: <https://chefmaniac.com/caramel-apple-cookies-soft-spiced-and-perfectly-goopy/>