

## Twix Cookies: The Ultimate Caramel and Chocolate Treat You Need to Bake

Why You'll Love These Twix Cookies



**OVEN**  
**350°F**

**TIME**  
**20 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- $\frac{1}{2}$  cup granulated sugar
- 2 cups all-purpose flour
- 1 teaspoon vanilla extract
- ... teaspoon salt
- 1 cup soft caramel candies (like Werther's or Kraft)
- 2 tablespoons heavy cream
- 1  $\frac{1}{2}$  cups milk chocolate chips (or semi-sweet, if preferred)
- 1 teaspoon coconut oil or vegetable oil (for smooth melting)

#### How to Make Twix Cookies:

1. Prepare the Shortbread Base:
2. Melt the Caramel:
3. Coat with Chocolate:

#### My Best Tips for Perfect Twix Cookies:

Chill the dough before baking: This keeps the shortbread from spreading too much in the oven.

Use high-quality chocolate: Since chocolate is a big part of this recipe, go for a good-quality brand like Ghirardelli or Lindt.

Patience is key: Let each layer set before moving to the next-this prevents a messy, melted situation.

Make them extra special: Sprinkle a bit of sea salt on top for a sweet-salty twist, or use dark

chocolate for a richer taste.

How to Store Twix Cookies:

FAQs:

## DIRECTIONS

1. Prepare the Shortbread Base: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a large mixing bowl, cream together the butter and sugar until light and fluffy. Add vanilla extract, then slowly mix in the flour and salt until the dough forms.
3. Roll out the dough on a lightly floured surface to about ...-inch thickness. Use a round cookie cutter (about 2 inches in diameter) to cut out cookies and place them on the prepared baking sheet.
4. Bake for 12-15 minutes, or until the edges are just lightly golden. Let them cool completely before adding the caramel.
5. Melt the Caramel: In a microwave-safe bowl, heat the caramel candies and heavy cream in 30-second intervals, stirring in between, until smooth. This usually takes about 1-2 minutes.
6. Spoon about a teaspoon of caramel onto each cooled cookie, spreading it gently to cover the top. Let the caramel set for about 10-15 minutes before moving on to the chocolate.
7. Coat with Chocolate: Melt the chocolate chips and coconut oil together in the microwave, stirring every 20-30 seconds to prevent burning. Once smooth, spoon or drizzle the chocolate over the caramel layer.
8. Let the cookies sit at room temperature or in the fridge until the chocolate is set.
9. My Best Tips for Perfect Twix Cookies: Chill the dough before baking: This keeps the shortbread from spreading too much in the oven.

10. Use high-quality chocolate: Since chocolate is a big part of this recipe, go for a good-quality brand like Ghirardelli or Lindt.
11. Patience is key: Let each layer set before moving to the next-this prevents a messy, melted situation.
12. Make them extra special: Sprinkle a bit of sea salt on top for a sweet-salty twist, or use dark chocolate for a richer taste.
13. How to Store Twix Cookies: These cookies stay fresh in an airtight container at room temperature for up to 5 days. If you want them to last longer, store them in the fridge for up to 10 days or freeze them for up to 3 months. Just let them come to room temperature before eating.
14. FAQs: Can I use homemade caramel instead of store-bought candies? Absolutely! If you have a good homemade caramel recipe, go for it. Just make sure it's thick enough to stay on the cookie.
15. What's the best way to melt the chocolate? The microwave method works well, but you can also melt it using a double boiler for more control.
16. Can I make these gluten-free? Yes! Substitute the all-purpose flour with a 1:1 gluten-free baking flour, and they should turn out great.
17. Twix : Cookies are an indulgent, homemade version of the beloved candy bar, and they're so easy to make. Whether you're baking them for a holiday tray or just treating yourself, they're sure to be a new favorite.
18. Give them a try, and let me know how they turn out!

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

Original recipe: <https://chefmaniac.com/twix-cookies-the-ultimate-caramel-and-chocolate-treat-you-need-to-bake/>