

Salted Caramel Pecan Chocolate Chip Cookies - Goosey, Buttery Perfection

Salted Caramel Pecan Chocolate Chip Cookies ?



OVEN
375°F

TIME
11 min

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INGREDIENTS

- 2... cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{8}$ teaspoon salt
- 1 cup unsalted butter, softened
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups semi-sweet chocolate chips
- 1 cup chopped pecans
- $\frac{3}{4}$ cup salted caramel sauce
- Flakey sea salt, for sprinkling

Optional Swaps & Tips:

Nuts: Swap pecans for walnuts or leave them out for nut-free.

Caramel: Store-bought or homemade salted caramel both work great.

Chips: Use chunks or mix milk and dark for layers of chocolate flavor.

Make it chewier: Slightly underbake for that soft, gooey center.

Instructions:

1. Preheat and Prep:
2. Mix Dry Ingredients:
3. Cream Butter and Sugars:
4. Combine Wet and Dry:

5. Fold in Goodies:

6. Shape and Fill:

7. Bake:

8. Cool:

Tips for Success:

Chill the dough for thicker cookies and richer flavor.

Use a cookie scoop for uniform baking.

Sprinkle salt while hot so it melts slightly into the caramel.

Serving Ideas:

A glass of milk or cold brew

Crumbled into Brownie Batter Dip

Alongside Chocolate Chip Cookie Bites

Paired with a scoop of vanilla or caramel ice cream

DIRECTIONS

1. **Preheat and Prep:** Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.
2. **Mix Dry Ingredients:** Whisk together flour, baking soda, and salt in a medium bowl.
3. **Cream Butter and Sugars:** In a large bowl, beat butter, granulated sugar, brown sugar, and vanilla until light and fluffy. Add eggs one at a time, beating well after each.
4. **Combine Wet and Dry:** Gradually add flour mixture to the wet ingredients, mixing just until combined.
5. **Fold in Goodies:** Stir in chocolate chips and chopped pecans.
6. **Shape and Fill:** Drop heaping tablespoons of dough onto the prepared baking sheets. Press a small well into the center of each and fill with a teaspoon of salted caramel sauce. Cover with a bit of dough if desired.
7. **Bake:** Bake for 9-11 minutes or until edges are golden. Immediately sprinkle with flakey sea salt after removing from the oven.
8. **Cool:** Let cookies rest on the baking sheet for 5 minutes before transferring to wire racks.
9. **Tips for Success:** Chill the dough for thicker cookies and richer flavor.
10. **Use a cookie scoop for uniform baking.**
11. **Sprinkle salt while hot so it melts slightly into the caramel.**
12. **Serving Ideas:** Serve these decadent cookies with:
13. **A glass of milk or cold brew**
14. **Crumbled into : Brownie Batter Dip**
15. **Alongside : Chocolate Chip Cookie Bites**

16. Paired with a scoop of vanilla or caramel ice cream
17. Storage Tips: Room Temp: Store in an airtight container for up to 5 days.
18. Freezer: Freeze dough balls with caramel filling for up to 2 months. Bake straight from frozen with a few extra minutes.
19. Reheat: Warm cookies in the microwave for 10-15 seconds to revive that gooey center.
20. More Recipes You'll Love: Keep the sweet train rolling with:
21. Chocolate : Chip Cookie Dough Brownie Bombs
22. Copycat : Neiman Marcus Cookies
23. Old-: School No-Bake Cookies
24. Final Thoughts: These Salted Caramel Pecan Chocolate Chip Cookies aren't just cookies-they're a moment. Rich, chewy, nutty, and dripping with gooey caramel, they're what cookie dreams are made of. Whip up a batch, share if you're feeling generous, and watch them disappear.

SWAPS & NOTES

Perfect for gifting, indulging, or impressing guests-these cookies are rich, soft, and totally bakery-worthy.

Why I Love This Recipe These cookies are a masterclass in contrasts: crisp edges and soft centers, melty chocolate and crunchy pecans, sweet caramel and a whisper of sea salt.

It's a sensory delight that feels special without being fussy.

If you're a fan of Neiman Marcus Chocolate Chip Cookies or Chocolate Chip Cookie Dough Brownie Bombs, this next-level variation is right up your alley.

TIPS FOR SUCCESS

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Sprinkle salt while hot so it melts slightly into the caramel.

Serving Ideas Serve these decadent cookies with: A glass of milk or cold brew Crumbled into Brownie Batter Dip Alongside Chocolate Chip Cookie Bites Paired with a scoop of vanilla or caramel ice cream

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