

## Stuffed Samoa Cookies: Your Year-Round Fix for a Girl Scout Classic

This recipe has three main components. Let's get organized!



**OVEN**  
**350°F**

**TIME**  
**5-8 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Shortbread Cookie Base: 1 cup (2 sticks)

Unsalted Butter, softened to room temperature

1/2 cup Powdered Sugar

1 tsp Vanilla Extract

2 cups All-Purpose Flour

1/4 tsp Salt

For the Chewy Caramel Coconut Filling: 2 cups

Sweetened Shredded Coconut

1 (11 oz) bag Soft Caramels, unwrapped

3 tbsp Heavy Cream or Evaporated Milk

For the Chocolate Coating: 2 cups Semisweet or Milk

Chocolate Chips

1 tsp Coconut Oil (optional, for a smoother finish)

The Coconut: Toasting the coconut is a non-negotiable step! It brings out a nutty, deep flavor that is essential to the Samoa profile.

The Caramels: Use soft, chewy caramels (like Kraft's classic squares) for the best melting results. Avoid hard candies.

The Chocolate: A good quality chocolate chip will make a difference. I like semisweet to balance the sweetness of the caramel, but milk chocolate is also delicious. The coconut oil helps the chocolate melt smoothly and gives it a nice sheen.

Step-by-Step Instructions:

Toast the Coconut: Preheat your oven to 350°F (175°C). Spread the shredded coconut on a baking sheet in a thin, even layer. Bake for 5-8 minutes,

stirring every 2 minutes, until it's fragrant and a light golden brown. Watch it carefully as it can burn quickly! Set aside to cool.

**Make the Shortbread Dough:** In a large bowl, beat the softened butter and powdered sugar with a hand mixer until light and fluffy. Beat in the vanilla extract. Add the flour and salt, and mix on low speed until a soft dough forms.

**Shape and Bake the Cookies:** Roll the dough into 1-inch balls and place them on a parchment-lined baking sheet. Use your thumb or the back of a round teaspoon to press an indentation into the center of each cookie. Bake at 350°F for 12-15 minutes, until the edges are lightly golden. Let them cool on the pan for 5 minutes before transferring to a wire rack to cool completely.

**Make the Caramel Coconut Filling:** While the cookies cool, place the unwrapped caramels, heavy cream, and salt in a medium microwave-safe bowl. Microwave in 30-second increments, stirring in between, until the caramels are completely melted and the mixture is smooth.

**Combine the Filling:** Immediately pour the toasted coconut into the melted caramel and stir until it's fully combined.

**Fill the Cookies:** Working quickly while the caramel is warm, spoon the caramel coconut mixture into the well of each cooled shortbread cookie.

**Melt the Chocolate:** In a separate microwave-safe bowl, combine the chocolate chips and optional coconut oil. Microwave in 30-second increments, stirring in between, until the chocolate is almost completely melted. Remove and stir until smooth.

**Dip the Bottoms:** Once the caramel filling has set slightly (about 15-20 minutes), carefully dip the bottom of each cookie into the melted chocolate. Place the cookie on the parchment paper to allow the chocolate to set. You can speed this up by placing them in the refrigerator.

**Drizzle the Tops:** Transfer the remaining melted chocolate to a small piping bag or a ziplock bag with the corner snipped off. Drizzle the chocolate back and forth over the tops of the cookies in the classic Samoa pattern.

**Set and Serve:** Let the cookies sit at room temperature or in the fridge until the chocolate is completely firm before serving.

**Tips for Success:**

**Don't Walk Away from Toasting Coconut:** It goes from perfectly golden to burnt in a matter of seconds. Stay by your oven!

**Work Fast with Caramel:** The caramel-coconut mixture will start to stiffen as it cools, so be ready to fill your cookies as soon as it's mixed.

**Perfect the Indent:** Make sure your thumbprint well

is deep enough to hold a good amount of filling but not so deep that it compromises the cookie's structure.

#### Storage and Leftover Tips:

**Storage:** These cookies are best stored in a single layer in an airtight container at room temperature. They will keep for up to a week. Stacking them can cause them to stick together.

#### More Recipes You Will Love:

For a different kind of copycat magic, try These Copycat Neiman Marcus Chocolate Chip Cookies.

When you need a quick and easy treat, These Chocolate Chip Cookie Bites are perfect.

For a truly decadent mash-up, These Chocolate Chip Cookie Dough Brownie Bombs are a must-make.

For a nostalgic, no-bake classic, you can't beat These Old-School No-Bake Cookies.

## DIRECTIONS

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15. **More Recipes You Will Love:** If you're a true cookie fanatic, you'll want to try these other incredible recipes:
16. For a different kind of copycat magic, try : These Copycat Neiman Marcus Chocolate Chip Cookies.
17. When you need a quick and easy treat, : These Chocolate Chip Cookie Bites are perfect.
18. For a truly decadent mash-up, : These Chocolate Chip Cookie Dough Brownie Bombs are a must-make.
19. For a nostalgic, no-bake classic, you can't beat These Old-School No-Bake Cookies.
20. And for a festive and colorful treat, check out The Easter Cookies Everyone Will Be Talking About.
21. **Final Thoughts:** These Stuffed Samoa Cookies are a labor of love, but every step is worth the incredible result. They are a fun, delicious project that pays tribute to one of the greatest cookies of all time. So the next time a Samoa craving strikes, don't despair-just head to the kitchen and make a batch of your own. You won't regret it.
22. Let me know what you think of this epic cookie creation in the comments below!

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/stuffed-samoa-cookies-your-year-round-fix-for-a-girl-scout-classic/>