

No Bake Salted Caramel Cookies - Sweet, Chewy & Irresistible

No Bake Salted Caramel Cookies - Quick, Chewy, and Full of Flavor



TIME
15 min

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INGREDIENTS

- 2 cups granulated sugar
- 3/4 cup butter (1 1/2 sticks)
- 2/3 cup evaporated milk
- 3.4 oz instant butterscotch pudding mix (1 small box)
- 3 1/2 cups quick oats
- Dash of salt (plus flaky sea salt for topping)
- 1 cup semi-sweet chocolate chips (chilled)
- 1/2 cup toffee chips

DIRECTIONS

1. Prep First: Line a baking sheet with parchment or wax paper.
2. Measure your oats and place your chocolate chips in the freezer for 10-15 minutes.
3. Cook the Base: In a medium saucepan over medium heat, combine sugar, butter, a dash of salt, and evaporated milk.
4. Stir frequently until mixture reaches a full rolling boil.
5. Once boiling, let it cook for exactly 30 seconds-set a timer for best results.
6. Mix It All Together: Remove the saucepan from heat and stir in oats and dry pudding mix.
7. Let the mixture cool for a few minutes-this prevents the chocolate chips from fully melting.
8. Add the Mix-Ins: Fold in chilled chocolate chips and toffee chips gently.
9. Aim to keep them slightly intact so you get pops of chocolate and caramel in every bite.
10. Scoop and Set: Drop spoonfuls of the mixture onto your lined baking sheet.
11. While still soft, sprinkle sea salt on top of each cookie.
12. Let them sit for 15-30 minutes until set.

SWAPS & NOTES

& Substitutions Oats : Quick oats give a chewy texture, but rolled oats work too for extra bite.

Butter : Salted or unsalted both work-just adjust added salt accordingly.

Pudding Mix : Not just for flavor, it adds moisture and helps bind everything.

Chocolate Chips : Freeze them briefly so they hold shape when mixed in.

TIPS FOR SUCCESS

Don't overboil : 30 seconds is the sweet spot-any longer and your cookies may become crumbly.

Cool before mixing chips to avoid melting them completely.

Use parchment paper for easy cleanup and perfect cookie bottoms.

Try shaping them with a cookie scoop or your hands for neater presentation. ?

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

Original recipe: <https://chefmaniac.com/no-bake-salted-caramel-cookies-sweet-chewy-irresistible/>