

Stuffed Samoa Cookies: The Caramel-Coconut-Chocolate Treat with a Molten Center

Stuffed Samoa Cookies: The Ultimate Caramel-Coconut-Chocolate Bomb



OVEN
300°F

TIME
7 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Swaps and Notes:

Coconut: If you prefer a nuttier flavor, lightly toast the shredded coconut on a baking sheet at 300°F (150°C) for 5-7 minutes before adding it to the dough.

Caramel: Use high-quality, soft, individually wrapped caramels for the stuffing. Harder candies will not melt properly. You can also use a small dollop of very thick caramel spread or dulce de leche if you can handle the stickiness!

Chocolate: Swap semisweet chips for milk chocolate or even dark chocolate to change the intensity.

Dairy-Free: Use a good quality plant-based butter substitute and ensure your caramel and chocolate are dairy-free.

Step-by-Step Directions:

Preheat & Prep: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper. This is essential for easy cleanup and preventing sticking, especially with the molten caramel.

Cream Butter & Sugars: In a large bowl, use a stand mixer or hand mixer to cream together the softened butter, brown sugar, and granulated sugar until the mixture is light and fluffy. This usually takes 3-4 minutes.

Add Wet Ingredients: Beat in the eggs one at a time, followed by the vanilla extract, ensuring each is fully incorporated before adding the next.

Mix Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking soda, and salt.

Combine: Gradually add the dry ingredient mixture to the wet mixture, mixing on low speed until just combined. Do not overmix.

Fold In Flavor: Gently fold in the 1/2 cups of shredded coconut, 1/2 cups of chocolate chips, and 1/4 cup of caramel sauce until everything is evenly distributed.

Stuff the Cookies: Scoop out a tablespoon of dough and flatten it slightly in your palm. Place one unwrapped soft caramel in the center. Cover the caramel with another small piece of dough (about a teaspoon) and use your fingers to carefully seal the edges, making sure the caramel is completely enclosed. The goal is a uniform ball.

Bake: Place the stuffed cookie balls on the prepared baking sheet, spacing them about 2 inches apart. Bake for 10-12 minutes, or until the edges are golden brown. The centers may still look slightly soft-that's okay!

Cool & Finish: Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack. While still warm, drizzle generously with extra caramel sauce and a small pinch of flaky sea salt, if desired.

Tips for Success:

Room Temperature Ingredients are Key: Make sure your butter and eggs are truly at room temperature. This helps them emulsify properly, leading to a smooth, evenly textured cookie.

Seal the Caramel Completely: This is the most critical step. If the caramel isn't completely sealed, it will leak out onto the baking sheet and burn. Take the time to make sure the dough fully encapsulates the candy.

Don't Overbake: These cookies are meant to be chewy and soft. Pull them out when the edges are set and golden, even if the center looks a little underdone. They will continue to bake on the hot sheet pan.

Portion Control (Dough): If you struggle with uniform sizes, a cookie scoop is your best friend.

Serving Suggestions and Pairings:

Beverages: Serve them alongside a cold glass of milk (dairy or non-dairy), or a hot cup of black coffee or espresso. The slight bitterness cuts through the sweetness perfectly.

Dessert Pairing: Make them a feature of a larger dessert platter with simple, complementary treats like fresh strawberries or a scoop of vanilla ice

cream.

Savory Balance: For a full meal that balances the sweetness, start with a savory, crowd-pleasing dish like Sheet Pan Quesadillas.

Nutritional Information (Per Serving):

Kcal: 450 kcal

Please note: This is an estimated value based on the ingredients provided and is for one cookie (1/12 of the recipe). Actual nutritional content may vary based on exact ingredient brands and measurements.

Storage and Leftover Tips:

Storage: Store cooled cookies in an airtight container at room temperature for up to 3-4 days.

Freezing Dough: You can prepare the stuffed cookie dough balls, place them on a baking sheet, and freeze them until solid. Transfer the frozen balls to a freezer-safe bag for up to 3 months. When ready to bake, place the frozen dough directly onto a prepared baking sheet and add 2-3 minutes to the total bake time.

Reheating: For that fresh-baked, gooey-caramel experience, reheat a cookie in the microwave for 10-15 seconds, or in a toaster oven for a minute or two.

More Recipes You Will Love:

Easy Coconut Macaroons: If you can't get enough of the coconut flavor, try my Easy Coconut Macaroons-they are only 3 ingredients!

Late Night Treat: Need a quick fix? Whip up my Edible Cookie Dough for instant satisfaction.

Simple Cookie Fix: For a classic, bite-sized chocolate chip experience, check out my Chocolate Chip Cookie Bites.

DIRECTIONS

1. **Prep :** Time: 20 minutes | **Cooking Time:** 12 minutes | **Total Time:** 32 minutes | **Servings:** 12 cookies
2. **Preheat & :** **Prep:** Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper. This is essential for easy cleanup and preventing sticking, especially with the molten caramel.
3. **Cream :** **Butter & Sugars:** In a large bowl, use a stand mixer or hand mixer to cream together the softened butter, brown sugar, and granulated sugar until the mixture is light and fluffy. This usually takes 3-4 minutes.
4. **Add :** **Wet Ingredients:** Beat in the eggs one at a time, followed by the vanilla extract, ensuring each is fully incorporated before adding the next.
5. **Mix :** **Dry Ingredients:** In a separate medium bowl, whisk together the all-purpose flour, baking soda, and salt.
6. **Combine:** Gradually add the dry ingredient mixture to the wet mixture, mixing on low speed until just combined. Do not overmix.
7. **Fold :** **In Flavor:** Gently fold in the 121 cups of shredded coconut, 121 cups of chocolate chips, and 21 cup of caramel sauce until everything is evenly distributed.
8. **Stuff the :** **Cookies:** Scoop out a tablespoon of dough and flatten it slightly in your palm. Place one unwrapped soft caramel in the center. Cover the caramel with another small piece of dough (about a teaspoon) and use your fingers to carefully seal the

edges, making sure the caramel is completely enclosed. The goal is a uniform ball.

9. **Bake:** Place the stuffed cookie balls on the prepared baking sheet, spacing them about 2 inches apart. Bake for 10-12 minutes, or until the edges are golden brown. The centers may still look slightly soft-that's okay!
10. **Cool & : Finish:** Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack. While still warm, drizzle generously with extra caramel sauce and a small pinch of flaky sea salt, if desired.
11. **Tips for Success:** Room Temperature Ingredients are Key: Make sure your butter and eggs are truly at room temperature. This helps them emulsify properly, leading to a smooth, evenly textured cookie.
12. **Seal the : Caramel Completely:** This is the most critical step. If the caramel isn't completely sealed, it will leak out onto the baking sheet and burn. Take the time to make sure the dough fully encapsulates the candy.
13. **Don't : Overbake:** These cookies are meant to be chewy and soft. Pull them out when the edges are set and golden, even if the center looks a little underdone. They will continue to bake on the hot sheet pan.
14. **Portion : Control (Dough):** If you struggle with uniform sizes, a cookie scoop is your best friend.
15. **Serving Suggestions and Pairings:** These cookies are rich, so they pair wonderfully with a few simple additions.
16. **Beverages:** Serve them alongside a cold glass of milk (dairy or non-dairy), or a hot cup of black coffee or espresso. The slight bitterness cuts through the sweetness perfectly.
17. **Dessert : Pairing:** Make them a feature of a larger dessert platter with simple, complementary treats like fresh strawberries or a scoop of vanilla ice cream.
18. **Savory : Balance:** For a full meal that balances the sweetness, start with a savory, crowd-pleasing dish like Sheet Pan Quesadillas.
19. **Nutritional Information (Per Serving):** Kcal: 450 kcal
20. **Please note:** This is an estimated value based on the ingredients provided and is for one cookie (1/12 of the recipe). Actual nutritional content may vary based on exact ingredient brands and measurements.
21. **Storage and Leftover Tips:** Storage: Store cooled cookies in an airtight container at room temperature for up to 3-4 days.
22. **Freezing : Dough:** You can prepare the stuffed cookie dough balls, place them on a baking sheet, and freeze them until solid. Transfer the frozen balls to a freezer-safe bag for up to 3 months. When ready to bake, place the frozen dough directly onto a prepared baking sheet and add 2-3 minutes to the total bake time.
23. **Reheating:** For that fresh-baked, gooey-caramel experience, reheat a cookie in the microwave for 10-15 seconds, or in a toaster oven for a minute or two.
24. **More Recipes You Will Love:** If you loved this decadent, flavor-packed cookie, try some of my other

favorite treats and quick snacks:

25. Easy : Coconut Macaroons: If you can't get enough of the coconut flavor, try my Easy Coconut Macaroons-they are only 3 ingredients!

SWAPS & NOTES

Unsalted Butter, softened 1 cup Make sure it's truly room temperature for easy creaming.

Brown Sugar, packed 1 cup Provides moisture and that deep caramel flavor.

Granulated Sugar 1/2 cup For sweetness and structure.

Large Eggs 2 Must be at room temperature.

TIPS FOR SUCCESS

Room Temperature Ingredients are Key: Make sure your butter and eggs are truly at room temperature.

This helps them emulsify properly, leading to a smooth, evenly textured cookie.

Seal the Caramel Completely: This is the most critical step.

If the caramel isn't completely sealed, it will leak out onto the baking sheet and burn.

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

Original recipe: <https://chefmaniac.com/stuffed-samoa-cookies-the-caramel-coconut-chocolate-treat-with-a-molten-center/>