

Butterfinger Caramel Crunch Cookies: The Chewy, Gooey Dessert That Vanishes First

Butterfinger Caramel Crunch Cookies



OVEN
350°F

TIME
4 min

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INGREDIENTS

Ingredients:

Swaps and Notes:

Butterfinger Swap: If you can't find Butterfinger, you could substitute Heath bar (toffee) for a different but equally delicious crunch.

Caramel Bits: If you don't have caramel bits, you can roughly chop soft caramel candies. Just note that they may spread a bit more.

Salt: Do not skip the salt! The balance of salt and sweet is what makes these cookies so addictive. A light sprinkle of flaky sea salt on top right after baking is a total game-changer.

DIRECTIONS

1. The process is straightforward, following the classic creaming method for a tender cookie.
2. **Prep the : Oven and Pan:** Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper. This prevents sticking and ensures easy cleanup.
3. **Cream the : Butter and Sugars:** In the bowl of a stand mixer fitted with the paddle attachment (or using a hand mixer), cream together the softened butter, brown sugar, and white sugar until the mixture is light and fluffy-this should take about 3-4 minutes. This incorporates air and is key for a tender crumb.
4. **Add : Wet Ingredients:** Beat in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract until just combined.
5. **Mix : Dry Ingredients:** In a separate medium bowl, whisk together the flour, baking soda, and salt.
6. **Combine:** Gradually add the dry ingredients to the wet ingredients on low speed, mixing only until a soft dough forms. Do not overmix. Overmixing develops the gluten and can lead to tough cookies.
7. **Fold in the : Mix-ins:** Gently fold in the caramel bits and the crushed Butterfinger pieces using a rubber spatula.
8. **Scoop and : Bake:** Scoop the dough onto the prepared baking sheets. I like to use a medium-sized cookie scoop (about 2 tablespoons) for uniform cookies. Leave about 2 inches between them.
9. **Bake:** Bake for 10-12 minutes, or until the edges are golden brown and the centers look slightly soft.

10. Cool: Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely. The caramel will be molten and gooey when they first come out, so handle them gently!

SWAPS & NOTES

Unsalted Butter 1 cup (2 sticks) Softened to room temperature.

Caramel Bits 1 cup The small, unwrapped baking bits (like Kraft brand).

Crushed Butterfinger Candy Bars 1 cup Roughly 3-4 regular-sized bars, crushed.

Brown Sugar (Packed) $\frac{3}{4}$ cup Adds moisture and chewiness.

TIPS FOR SUCCESS

Softened Butter is Key: The butter needs to be soft enough to cream easily (a dent will form when you press it) but not melted.

If it's too warm, your cookies will spread too much.

Don't Overbake: For that perfect chewy-gooey texture, pull the cookies out when the edges are set and golden, but the center still looks slightly underdone.

They will continue to set up on the hot baking sheet.

