

Better Than Pie? How to Make Homemade Caramel Apple Cookies

The Ultimate Caramel Apple Cookies: A Bite-Sized Taste of Fall



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1/2 cup Unsalted Butter: Softened to room temperature for easy creaming.
- 1/2 cup Granulated Sugar: For those crisp edges.
- 1/2 cup Brown Sugar (Packed): Adds moisture and a deep molasses flavor.
- 1 Large Egg: Binds the dough together.
- 1 tsp Vanilla Extract: Enhances all the other flavors.
- 1 3/4 cups All-Purpose Flour: The base of our cookie structure.
- 1/2 tsp Baking Soda & 1/2 tsp Baking Powder: For the perfect rise.
- 1/2 tsp Salt: To balance the sweetness of the caramel.
- 1 tsp Ground Cinnamon & 1/4 tsp Nutmeg: The essential "fall spice" duo.
- 1 cup Finely Diced Apple: I recommend Granny Smith for tartness or Honeycrisp for sweetness.
- 1/2 cup Caramel Bits: You can also use soft caramels chopped into small pieces.

DIRECTIONS

1. Prep the : Oven: Preheat your oven to 350°F (175°C) and line a large baking sheet with parchment paper or a silicone baking mat.
2. Cream the : Fats and Sugars: In a large mixing bowl, beat the softened butter with both granulated and brown sugars until the mixture is light and fluffy (about 2-3 minutes).
3. Add : Wet Ingredients: Mix in the egg and vanilla extract. Scrape down the sides of the bowl to ensure everything is incorporated.
4. Whisk : Dry Ingredients: In a separate medium bowl, whisk together the flour, baking soda, baking powder, salt, cinnamon, and nutmeg.
5. Combine: Gradually add the dry ingredients to the wet mixture. Mix on low speed until just combined-don't overmix, or the cookies will be tough!
6. The : Fold-In: Using a spatula, gently fold in the finely diced apples and caramel bits.
7. Scoop and : Bake: Drop rounded tablespoonfuls of dough onto the prepared baking sheet, spacing them about 2 inches apart.
8. Bake: Bake for 10-12 minutes. The edges should be a light golden brown, while the centers still look slightly soft.
9. Cool: Let the cookies rest on the baking sheet for 5 minutes (this allows the caramel to set) before transferring them to a wire rack to cool completely.
10. Optional : Garnish: For an extra "wow" factor, drizzle the tops with a little extra melted caramel and a tiny pinch of sea salt.

SWAPS & NOTES

The Apples: Make sure to dice your apples very small (about the size of a pea).

If the chunks are too large, the cookies may fall apart.

If you have leftover fruit, use it up in my Chocolate Chip Banana Bread.

The Caramel: Caramel bits (found in the baking aisle) work best because they hold their shape.

TIPS FOR SUCCESS

I personally prefer to peel the apples for a softer texture, but if you like a bit of color and extra fiber, feel free to leave the skins on!

Moisture Control: After dicing your apples, pat them dry with a paper towel.

This prevents excess juice from making the cookie dough too runny.

Uniformity: Use a cookie scoop to ensure all cookies are the same size, which helps them bake evenly.

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

Original recipe: <https://chefmaniac.com/better-than-pie-how-to-make-homemade-caramel-apple-cookies/>