

Chewy Caramel Cookies

Ready to sweeten up your day? Try our delicious chewy caramel cookie recipe! Werther's Original Chewy Caramels are the special ingredient that puts this caramel chewy cookie in a class of its own!



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Caramel cookies never tasted so good!

Ingredients

- 2 ¼ cups all-purpose flour
- 1 tsp. baking soda
- 1 cup butter, softened
- ¼ cup sugar
- ¾ cup light brown sugar
- 1 ½ ounces instant vanilla pudding mix
- 1 Tbsp. hazelnut chocolate spread (optional)
- 2 large eggs
- 1 cup cashews or hazelnuts, chopped (optional)
- 25 pieces (5 oz.) Werther's Original Chewy Caramels, finely chopped or snipped with scissors.

Makes: about 24

Prep Time: 15 -20 minutes

Cook Time: 8 minutes

These delicious caramel cookies are ready for eating or sharing!

Instructions

1. Preheat oven to 375°F.
2. In small bowl, combine flour and baking soda.
3. In separate bowl, cream together butter, sugar, brown sugar, pudding mix and hazelnut spread until smooth.
4. Beat in eggs until smooth.
5. Gradually beat in flour mixture and mix just until fully incorporated.
6. Fold in nuts.
7. Chill dough for 30 minutes.
8. Drop by rounded tablespoonfuls onto cookie sheet. Bake 7-8 minutes (cookie will be soft and barely done).
9. Cool on cookie sheet for 1 minute then remove to wire cooling rack.
10. Immediately top each cookie with chopped caramels by slightly pushing caramel pieces into the top of each cookie.