

Caramel Apple Cookies

Course: **Cookies, Cookies with frosting**

Servings	Prep time	Cooking time	Total time
10 servings	30 minutes	12 minutes	42 minutes

Ingredients

Cookie Base:

113.5 g (½ cup) butter, softened
100 g (½ cup) granulated sugar
50 g (¼ cup) dark brown sugar
1 large egg, at room temperature
2 tbsp concentrated apple juice
1 tsp vanilla extract
250 g (2 cups) all-purpose flour
0.5 tsp ground cinnamon
0.13 tsp ground nutmeg
0.13 tsp ground ginger
0.13 tsp ground allspice
0.75 tsp baking soda
0.25 tsp baking powder
0.25 tsp salt

Cream Cheese Frosting:

141.75 g (5 oz) cream cheese, softened
56 g (4 tbsp) butter, softened
3 tbsp caramel sauce (homemade or store-bought)
1 tsp vanilla extract
90 g (¾ cup) powdered sugar

Streusel Topping:

31.25 g (¼ cup) all-purpose flour
1 tbsp granulated sugar

0.25 tsp ground cinnamon

0.25 tsp salt

1.5 tbsp butter, cold and cubed

Additional Toppings:

1 green apple, diced into small cubes

Extra caramel sauce for drizzling

Directions

Preheat and Prep:

- 1** Start by preheating your oven to 350°F (175°C). Line a baking sheet with parchment paper and set it aside. This ensures your cookies bake evenly and don't stick.

Make the Streusel:

- 2** In a medium skillet, melt the butter over medium heat.
- 3** Remove the skillet from the heat and stir in the flour, sugar, cinnamon, and salt. Mix until the ingredients are well combined and form small clumps.
- 4** Return the skillet to the heat and stir frequently until the streusel turns golden brown. Transfer the streusel to a plate and let it cool completely.

Prepare the Cookie Dough:

- 5** Cream the softened butter, granulated sugar, and dark brown sugar together in a large mixing bowl until the mixture is light and fluffy. This step helps create a tender cookie texture.
- 6** Add the egg, concentrated apple juice, and vanilla extract, and mix until fully incorporated. The concentrated apple juice enhances the apple flavor in the dough.
- 7** In a separate bowl, whisk together the dry ingredients: all-purpose flour, cinnamon, nutmeg, ginger, allspice, baking soda, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients, mixing gently until just combined. Avoid overmixing to keep the cookies soft and tender.

Scoop and Bake:

- 8** Using a large cookie scoop (approximately ¼ cup or 4 tablespoons), portion the dough into 10 equally sized balls. Place them on the prepared baking sheet, leaving enough space between each cookie to spread while baking.
- 9** Bake the cookies for 12 minutes, or until the edges are set but the centers are still soft. The cookies will continue to cook slightly as they cool.
- 10** Let the cookies rest on the baking sheet for about 5 minutes, then transfer them to a wire rack to cool completely.

Make the Cream Cheese Frosting:

- 11** In a medium bowl, beat the softened cream cheese and butter together until smooth and creamy.

12 Add the powdered sugar, caramel sauce, and vanilla extract. Whip the mixture until it becomes light and fluffy. This frosting is the perfect sweet and tangy complement to the spiced cookie base.

Assemble the Cookies:

13 Once the cookies are completely cool, frost each cookie with a generous layer of caramel cream cheese frosting. Use a spatula or a piping bag for even coverage.

14 Top each frosted cookie with a sprinkle of the cooled streusel and a handful of diced green apple chunks. The tartness of the apple provides a refreshing contrast to the sweet and spiced flavors.

15 Finish with a drizzle of caramel sauce over the top. Feel free to go heavy on the caramel for an extra indulgent treat!