



Caramel Chocolate Chip Cookies

Recipe by Isabel

Course: **Cookies**

Servings	Prep time	Cooking time	Total time
11 servings	20 minutes	10 minutes	30 minutes

Ingredients

290 g (2 1/3 cups) all-purpose flour

1/2 tsp baking soda

1/2 tsp salt

170 g (3/4 cup) unsalted butter, melted and slightly cooled

180 g (3/4 cup) packed light brown sugar

70 g (1/3 cup) granulated sugar

1 large egg, room temperature

1 egg yolk, room temperature

1 tsp pure vanilla extract

70 g (1/4 cup) good-quality (homemade) caramel sauce, plus extra for drizzling on cookies

120 g (3/4 cup) semisweet chocolate chips

Sea salt flakes for sprinkling on top

Directions

- 1 Prepare Dry Ingredients:** In a large bowl, whisk together the flour, baking soda, and salt. Set aside.
- 2 Mix Wet Ingredients:** In the bowl of a stand mixer or using a hand mixer, beat the melted butter, brown sugar, and granulated sugar on high speed until light and fluffy, about 3 minutes. Add the egg, egg yolk, and vanilla extract, and mix until combined. Mix in the caramel sauce. Scrape down the sides and bottom of the bowl as necessary.

- 3 Combine Ingredients:** Gradually add the dry ingredients to the wet mixture and mix just until combined. Stir in the chocolate chips.
- 4 Chill the Dough:** Cover the bowl with plastic wrap and chill the dough for at least 2 hours, ideally overnight.
- 5 Preheat Oven:** Preheat your oven to 175°C (350°F). Line a baking sheet with parchment paper.
- 6 Form Cookies:** Take the dough out of the refrigerator. If it's too firm to scoop, let it sit for 10 minutes until soft enough to scoop. Use a medium cookie scoop to scoop the chilled dough, roll into balls, and place them on the prepared baking sheet.
- 7 Bake:** Bake the cookies for 8 to 10 minutes or until the edges are set but the centers remain soft. Cool the cookies on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.
- 8 Decorate and Serve:** When ready to serve, drizzle the cookies with extra caramel sauce and sprinkle with sea salt flakes. Enjoy!