THE J.M. SMUCKER Co

Chocolate Chocolate Caramel Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	12 mins	45	N/A

Ingredients

- 1 3/4 cups (425 mL) **Robin Hood®** Original All Purpose Flour

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- 1/4 cup (50 mL) cocoa powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) butter, softened
- 2/3 cup (150 mL) packed brown sugar
- 1/3 cup (75 mL) granulated sugar
- 1 egg
- 1 1/2 tsp (7 mL) vanilla extract
- 1 cup (250 mL) milk chocolate covered caramels
- 1 cup (250 mL) coarsely chopped pecans

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line baking sheet with parchment paper.

Step 2:

Combine flour, cocoa, baking soda and salt in a medium mixing bowl.

Step 3:

Beat butter, sugars, egg and vanilla until smooth and creamy in a separate mixing bowl. Blend in flour mixture, mixing well. Stir in milk chocolate covered caramels and pecans.

Step 4:

Drop dough by tablespoonfuls (15 mL) onto prepared baking sheet about 2” (5 cm) apart.

Step 5:

Bake in preheated oven for 10 to 12 minutes, or until soft and almost set. Let cool on baking sheet for 3 to 5 minutes before removing to cooling rack.

Images

