

Caramel Apple Cookies

Makes 18–20 servings



Ingredients:

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/4 cup packed brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup finely chopped peeled apple
- 1/2 cup soft caramel bits or chopped soft caramels

Directions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a medium bowl, whisk together the flour, baking soda, cinnamon, and salt.
3. In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy.
4. Beat in the egg and vanilla extract until well blended.
5. Stir in the dry ingredients just until combined.
6. Fold in the chopped apple and caramel bits.
7. Drop rounded tablespoons of dough onto the prepared baking sheet, spacing them about 2 inches apart.
8. Bake for 10 to 12 minutes or until the edges are lightly golden and the centers are set.
9. Allow cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

Fun Food Fact

Soft caramel was originally made to mimic the luxurious texture of French crème caramel but became a candy thanks to American innovation in the 1800s. Early caramel makers discovered that adding milk and butter not only softened the texture but also gave it a rich, melt-in-your-mouth flavor that made it wildly popular across the country.