



DARK CHOCOLATE CARAMEL COOKIES WITH SEA SALT

A decadent cookie I have the hardest time resisting

PREP TIME	BAKE TIME	TOTAL TIME	YIELD
Not provided	16-18 min	Varies	36 large / 72 regular

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup butter, melted
- 1 cup margarine, melted
- 5 large eggs
- 2 tablespoons vanilla extract
- 4 teaspoons baking soda
- 2 teaspoons salt
- 1 cup unsweetened cocoa powder
- 6 to 7 cups all-purpose flour, leveled (add more if needed)
- Milk, as needed (1 to 3 tablespoons), if dough is dry
- 3 cups dark chocolate chips
- 24 to 28 caramel squares (homemade if possible)
- Caramel sauce for drizzling
- Flaky sea salt

INSTRUCTIONS

1. Preheat the oven to 325°F to 350°F, depending on your altitude and oven.
2. In a large mixing bowl, cream the melted butter, melted margarine, brown sugar, and granulated sugar until smooth.
3. Beat in the eggs and vanilla extract until fully incorporated.
4. Add the baking soda, salt, cocoa powder, and flour. Mix until a soft dough forms.
5. If the dough feels dry, add milk one tablespoon at a time until it is soft and no longer sticky to the touch.
6. Fold in the dark chocolate chips.
7. Using a large 4-tablespoon cookie scoop, scoop two portions of dough together to make a cookie weighing about 5 ounces.
8. Gently flatten the dough and place one caramel square in the center.
9. Wrap the dough completely around the caramel. Seal every seam so the caramel stays inside while baking.
10. Place the cookies on a parchment-lined baking sheet. Press a few extra dark chocolate chips onto the tops.
11. Bake for 16 to 18 minutes.
12. As soon as the cookies come out of the oven, gently press a few more chocolate chips into the warm tops.
13. Sprinkle lightly with flaky sea salt.
14. Cool completely before drizzling with caramel sauce.

WENDY'S TIPS & NOTES

Homemade Caramels Make a Difference

If you have a favorite homemade caramel recipe, this is the perfect place to use it. Make sure the finished caramel has a nice, firm chew before placing it inside the dough. If it is too soft before baking, it will be even softer afterward and may leak out of the cookie.

Don't Skip the Flaky Sea Salt

The sea salt is not just for looks. It balances the sweetness of the chocolate and caramel and gives these cookies that irresistible sweet-and-salty combination.

Add Extra Chocolate Chips After Baking

One of my favorite bakery tricks is pressing a few extra chocolate chips into the cookies immediately after they come out of the oven. They soften just enough to stick while keeping their shape, which makes the cookies look even more bakery-worthy.

Let the Cookies Cool Before Drizzling

I know it is tempting to drizzle the caramel while the cookies are still warm. Trust me, waiting is worth it. The caramel stays prettier, the drizzle holds its shape, and the finished cookies look just as good as they taste.

YIELD

Approximately 3 dozen large bakery-style cookies with sea salt, or 6 dozen regular-sized cookies.

WEIGHT MEASUREMENTS

If you enjoy baking by weight, these are the measurements I use for the primary ingredients.

Ingredient	Weight
Brown sugar	789 g
Granulated sugar	189 g
Eggs	253 g
Unsweetened cocoa powder	110 g
All-purpose flour	1272 to 1412 g

The remaining ingredients are simple enough that I still measure them by volume.

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