



GOOEY CARAMEL-STUFFED GERMAN CHOCOLATE COOKIES

Thick chocolate cookies with coconut, pecans, dark chocolate chips, and a soft caramel center.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
Varies	16-18 min	Varies	About 3 dozen large

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup butter, melted
- 1 cup margarine, melted
- 5 large eggs
- 2 Tbsp vanilla
- 4 tsp baking soda
- 2 tsp salt
- 3/4 cup unsweetened cocoa powder
- 6-7 cups all-purpose flour, plus more if needed
- 3 cups dark chocolate chips
- About 1 cup shredded coconut
- Chopped pecans, optional
- Soft caramels, homemade or store-bought
- Toasted coconut for topping, optional
- Milk, only if needed

INSTRUCTIONS

1. Combine the melted butter, margarine, brown sugar, and granulated sugar until smooth. Beat in the eggs and vanilla.
2. Add baking soda, salt, cocoa, and 6 cups flour. Mix into a thick dough, adding more flour only as needed.
3. Stir in the dark chocolate chips, coconut, and pecans. If crumbly, add milk 1 tablespoon at a time, stopping as soon as the dough holds together.
4. For each large cookie, use two 4-tablespoon scoops (about 5 ounces total). Flatten, place a soft caramel in the center, and seal the dough around it. Leave only a tiny vent at the top.
5. Press on extra chocolate chips, pecans, or toasted coconut if desired. Arrange on parchment-lined baking sheets with plenty of space between cookies.
6. Bake at 325-350 degrees F for 16-18 minutes. Let the cookies rest on the baking sheet for several minutes before moving. The caramel will be extremely hot.

WENDY'S TIPS & NOTES

- Bake one test cookie first. If it spreads too much, add a little more flour. At elevations over 4,000 feet, 325 degrees F works well. Lower elevations may prefer 350 degrees F.
- Cool completely and store airtight or freeze with parchment between layers. To reheat a frozen baked cookie, place it in a cold oven, set to 350 degrees F, and warm 10-12 minutes for a large cookie. Use care because the caramel gets very hot.
- For smaller cookies, skip the stuffed caramel and drizzle caramel over the baked cookies instead. Reduce the baking time and test one first.

WEIGHT MEASUREMENTS

Optional measurements for bakers who prefer to weigh the main ingredients:

- Brown sugar: 789 g
- Granulated sugar: 189 g
- Eggs: 253 g
- Cocoa powder: 88 g
- Flour: 1,272-1,412 g

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