



SAMOA DREAM COOKIES

Giant bakery-style cookies packed with dark chocolate and coconut, with soft caramel and an optional chocolate-covered caramel coconut cookie tucked inside.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
About 30 min	16-18 min	About 48 min	Up to 27 large cookies

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup melted butter
- 1 cup melted margarine
- 5 large eggs
- 2 Tbsp. vanilla
- 4 tsp. baking soda
- 2 tsp. salt
- 6-7 cups all-purpose flour, leveled (more if needed)
- 3 cups dark chocolate chips
- 1 cup shredded coconut
- 24 chocolate-covered caramel coconut cookies, plus extra for topping (optional)
- Homemade or store-bought soft caramels
- Toasted coconut, for topping

INSTRUCTIONS

- 1. Preheat:** Heat oven to 325°F for high-altitude baking or about 350°F at lower elevations.
- 2. Mix:** Combine melted butter, margarine, brown sugar and granulated sugar. Add eggs and vanilla and mix well.
- 3. Add dry ingredients:** Mix in baking soda and salt. Gradually add flour, starting with 6 cups and adding more as needed.
- 4. Check dough:** Dough should be soft, hold its shape and not be sticky. Add flour if sticky. If too dry, add milk 1 Tbsp. at a time.
- 5. Add mix-ins:** Fold in shredded coconut and dark chocolate chips until evenly distributed.
- 6. Portion:** Use two scoops from a 4-Tbsp. cookie scoop to make each cookie, about 5 ounces.
- 7. Stuff:** Flatten dough. Place one chocolate-covered caramel coconut cookie and a small piece of soft caramel in the center. Wrap and seal dough around filling, leaving a small vent at the top. The center cookie is optional.
- 8. Top:** Press additional dark chocolate chips into the tops.
- 9. Bake:** Space cookies well apart and bake 16-18 minutes, adjusting for oven, altitude and cookie size.
- 10. Finish:** Top with toasted coconut and crumbled chocolate-covered caramel coconut cookies. Add caramel drizzle if desired. Cool on the baking sheet until set.

WENDY'S TIPS & NOTES

- At over 4,000 feet, 325°F works well for my giant cookies. At lower elevations, 350°F may work better. Bake one test cookie first.
- For smaller cookies, skip the stuffed center if desired and drizzle caramel over the baked cookies instead.
- Store completely cooled cookies airtight at room temperature. Freeze for longer storage. To reheat a frozen giant cookie, place it in a cool oven, turn to 350°F, and warm about 8-12 minutes. I don't microwave them.

WEIGHT MEASUREMENTS

- Brown sugar: 789 g
- Granulated sugar: 189 g
- Eggs: 253 g
- All-purpose flour: 1,272-1,412 g

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