



CARAMEL APPLE PIE COOKIES

Big, soft and chewy fall cookies with apple pie spice, freeze-dried apples, white chocolate, a buttery oat streusel, and caramel added just before serving.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
Not specified	15-18 min	Not specified	About 24 XL cookies

INGREDIENTS

Cookie Dough

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup melted butter
- 1 cup melted margarine
- 5 large eggs
- 1 Tbsp vanilla extract
- 1 Tbsp caramel extract
- 4 tsp baking soda

- 2 tsp salt
- 3 Tbsp apple pie spice
- 7-8 cups all-purpose flour, leveled
- 2 cups roughly chopped freeze-dried apples
- 2 cups white chocolate chips
- Caramel sauce, for serving

Streusel

- 1 cup packed brown sugar
- 1/2 cup softened butter
- 1 Tbsp apple pie spice
- 1/2 cup old-fashioned oats

INSTRUCTIONS

1. Cream the melted butter, melted margarine, brown sugar, and granulated sugar until smooth. Beat in the eggs, vanilla extract, and caramel extract until combined.
2. Mix in the baking soda, salt, apple pie spice, and 7 cups flour. Add more flour only as needed until the dough is soft and no longer sticky. If it becomes too dry, add milk 1 tablespoon at a time.
3. Fold in the roughly chopped freeze-dried apples and white chocolate chips. Leave some small apple pieces intact rather than crushing everything into powder.
4. Combine the streusel ingredients with a fork or pastry cutter until small crumbles form.
5. Portion 4 1/2- to 5-ounce dough balls for extra-large cookies. Top one test cookie with streusel and bake it before baking the whole batch.
6. Bake extra-large cookies at 325°F above 4,000 feet for about 15-18 minutes. At lower elevations, 350°F may work better. For 2-ounce cookies, begin checking at 12-14 minutes. The outside should be set and the center soft.
7. Cool completely. Leave caramel off cookies that will be stored or frozen. Drizzle with caramel shortly before serving.

WENDY'S TIPS & NOTES

- Bake one test cookie first. If it spreads too much, mix a little more flour into the remaining dough.
- Use freeze-dried apples, not soft dried apples or canned pie filling, to add apple flavor without excess moisture.
- If you don't have caramel extract, use an additional tablespoon of vanilla extract instead.
- Store cooled cookies airtight. Freeze without caramel. Reheat from frozen in a cool oven, turn it to 350°F, and warm until heated through, then add caramel before serving.

WEIGHT MEASUREMENTS

- 789 g brown sugar
- 253 g eggs
- 189 g granulated sugar
- 1,272-1,412 g all-purpose flour

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