

Chocolate Chunk Caramel Cookies

Makes about 27 cookies

Warning!! If kids are helping you with this recipe, you will need more caramels than the recipe calls for, as they seem to disappear as the kids unwrap them.

2 ½ cups all purpose flour
1 teaspoon baking soda
½ teaspoon baking powder
1 teaspoon kosher salt
1 cup unsalted butter, softened
1 cup granulated sugar
½ cup light brown sugar, packed
2 large eggs
8 ounces bittersweet or semi-sweet chocolate, cut into ¼ inch chunks
24 Vanilla caramel candies, unwrapped and cut into quarters

1. In a medium sized bowl, mix together flour, baking soda, baking powder and salt. Set aside. In an electric mixer, cream together the butter and white and brown sugar until light and fluffy, about 5 minutes.
2. Scrape down sides of mixing bowl with spatula. Add eggs, one at a time, mixing well after each addition. Add flour mixture and mix just until no traces of white remain. Do not over beat once flour has been added or cookies will be tough.
3. By hand, stir in caramels and chocolate chunks. Chill dough for several hours or overnight.
4. Preheat oven to 350 degrees F. Line 3 baking sheets with parchment paper. Using a 2 inch ice cream scoop, form cookies and place on lined baking sheet, placing about 2 inches apart. If you have large cookie sheets, you should be able to fit about 9 cookies per sheet. Bake cookies, one sheet at a time on the middle rack of the oven for about 9-10 minutes, until golden brown. They will be quite soft when you remove them from the oven so let them cool on the cookie sheets until firm.