

Salt and Serenity

Triple Chocolate Chunk Caramel Cookies

This recipe makes about 26 cookies, using an ice cream scoop measuring 2 inches across. If you do not have an ice cream scoop, make the cookies about 3 tablespoons in size.

For the picture-perfect cookies, as on my blog post, hold back about 3 Tablespoons of each of the three kinds of chocolate and top the cookies with these bits of chocolate about halfway through the baking time. This will give you pretty pools of melted chocolate on top of your cookies. (See step 3, in the recipe)

227 grams (2 sticks) unsalted butter, softened at room temperature for 30 minutes

50 grams (¼ cup) granulated sugar

45 grams (¼ cup) Turbinado sugar

373 grams (1¾ cup) light brown sugar, packed

2 large eggs

2 teaspoons vanilla bean paste or vanilla extract

438 grams (3½ cups) all-purpose flour

1½ teaspoons baking soda

¾ teaspoon kosher salt

170 grams (1⅓ cups) good quality bittersweet chocolate, coarsely chopped into ½ inch chunks. I like [Valrhona Guanaja Feves](#).

170 grams (1⅓ cups) good quality milk chocolate, coarsely chopped into ½ inch chunks. I like [Valrhona Jihara Feves](#).

85 grams (⅓ cup) Blonde Chocolate ([Valrhona Dulcey Feves](#))

30 vanilla caramels (such as Kraft caramels)

Fleur de Sel or other coarse sea salt for sprinkling

1. Cream the butter and the three types of sugar on medium-high speed until light, about 4-5 minutes. Scrape down the sides of the bowl a couple of times during this process. Continue mixing while adding the eggs one at a time. Make sure the first egg is incorporated before adding the second. Add the vanilla. Scrape down the bowl with a spatula.
2. Combine the flour, soda and salt in another bowl. Mix with a whisk. With the machine on low, slowly add the flour. If you want picture perfect cookies, set aside 3 Tablespoons of each kind of chocolate to add to the top of the cookies, halfway through the baking time. Add the remaining three kinds of chocolate and mix for just another 30 seconds.

3. Using a [2¼ -inch ice cream scoop](#), scoop some dough. While the dough is still in the scoop, stuff a caramel into the center of the dough. Burying the caramel in the center of the dough, protects it from oozing out. Place the scoops of dough onto a baking sheet. No need to leave space between them at this point. Continue until all the dough is scooped. Cover the baking sheet with plastic wrap and freeze the dough balls for a few hours, until solid.
4. Preheat the oven to 325°F. Set rack in the middle of the oven. Stack 2 half sheet pans (13x18 inches) together, lining the top sheet with parchment paper. Doubling the baking sheets insulates the bottom of the cookies so they do not get burned.
5. Arrange 6 balls of dough on each baking sheet. Bake for 12 minutes. Remove from oven and put a few chunks of chocolate on the top of each cookie. Return to oven and bake for a further 8-9 minutes, until the cookies are lightly golden on the edges and a bit gooey in the center. Do not over bake! Remove sheet from oven. Scatter some fleur de sel on the top of each cookie. Allow cookies to sit undisturbed for at least 5 minutes. Then carefully transfer cookies to a cooling rack. Repeat with the remaining dough balls.