

Salt and Serenity

Caramel Stuffed Ginger Crinkle Cookies

Makes about 24 cookies, using [this cookie scoop](#).

This recipe originally appeared in “The Kosher Palette” cookbook. I have adapted it to include a chewy caramel center. The pairing of ginger and caramel is unexpected and stellar!

You can use store bought sea salt caramels (I have tried [these from Target](#)) or make your own. I love [this recipe from Sally’s Baking Addiction](#). If you want to make your own, you will need a candy thermometer.

227 grams (1 cup) unsalted butter, cut into 1-inch chunks, removed from fridge 30 minutes before baking
198 grams (1 cup) granulated sugar
160 grams (¾ cup) dark brown sugar
1 large egg
113 grams (⅓ cup) molasses
420 grams (3 cups) all-purpose flour
1 ¾ teaspoons ground cinnamon
1 ¾ teaspoons ground ginger
1 ¼ teaspoons baking soda
½ teaspoon salt
200 grams sea salt caramels
1 cup sanding sugar (for rolling unbaked cookies in)

1. Preheat oven to 350°F.
2. In a stand mixer, cream butter, granulated and dark brown sugars for 5 minutes, using the paddle attachment. Scrape down sides of bowl. Add egg and molasses and mix until well incorporated. Scrape down sides of bowl.
3. Place flour, cinnamon, ginger, baking soda and salt in a medium sized bowl. Whisk gently to combine. On low speed, gradually add dry ingredients to mixer. Mix just until they dry ingredients are incorporated into the wet.
4. Line 2 baking sheets with parchment paper. Using a #24 cookie scoop (about 2.5 tablespoons), portion out dough, about 50 grams dough per cookie. Stuff a small piece of caramel (about 8 grams) in the center of each cookie, from the flat side of the scoop. Release cookie into bowl of sanding sugar and roll to coat. Place on baking sheets, leaving at least 2 inches between cookies, as they will spread as they bake. I fit 8 cookies onto a half sheet pan (13x18 inches)
5. Bake for 10-11 minutes. Remove from oven and let cool on pans for 10 minutes. Transfer cookies to wire rack to completely cool. Cookies will flatten as they cool.

These cookies will keep well at room temperature for a few days. For longer storage, freeze. The caramel will soften when thawed.