

## Caramel Stuffed Ginger Crinkle Cookies

Makes about 30 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!

I used to make my own caramels for this recipe, but I recently tried [Werther's Originals](#) and they are the perfect size and consistency and they stay chewy after baking.

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

30 Werther's Original Chewy Caramels

1 cup sanding sugar (for rolling unbaked cookies in)

10 Werther's Original Chewy Caramels, each cut into 3 pieces (for topping cookies after 5 minutes of baking)

1. Preheat oven to 350°F. Line a baking sheet with a [Silpat mat](#), if you have one, or a sheet of parchment paper. I find that the cookies spread a bit less with the Silpat.
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. Using a #30 cookie scoop (about 2 tablespoons), portion out dough. Unwrap caramels and smush each one into a rough round ball. I found that if you leave them in their original rectangular shape, they ooze out of the dough when baking.
5. Stuff a caramel into the center of each cookie ball. Release cookie from scoop and roll each dough ball in sanding sugar to cover completely.
6. 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)
7. Bake for 5 minutes. Top each cookie with a small piece of caramel. Continue baking for an additional 4-5 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.