

Caramel & Chocolate Chunk Cookies

22 cookies • 3 hours 30 minutes, start to finish

Ingredients

150g granulated sugar – for caramel

170g butter, softened

150g granulated sugar

170g light brown sugar

1 egg

2 egg yolks

14g vanilla extract

4g baking powder

8g Morton's Kosher Salt

316g all purpose flour

100g 70% dark chocolate

100g milk chocolate

Instructions

Make The Caramel

Line a sheet tray with parchment paper or a silicone mat before you start.

1. Add 150g of sugar to a dry stainless steel pan. Place that pan on the stove over medium heat.

It will take a few minutes for stuff to happen but once it does you want to be close by. Those sugar granules will melt into a cloudy fluid substance. Then it will become clear and pick up color. We are going to take it past light orange to an amber color with a toasty aroma.

2. After about 7-8 minutes you should notice some spots starting to melt. The melted sugar will start to go from clear to a light tan color. Stir to mix all the sugar together. It will be lumpy and cloudy.

3. Keep the sugar on the stove until all the sugar is melted, it is translucent, amber in color, and fragrant. It will smell toasty. Stir every now and then. Immediately pour the caramelized sugar onto the lined sheet tray. Tilt the tray to spread it into a thin layer and cool completely.

Make The Cookies

4. Cream the butter and both sugars with a paddle attachment on medium speed for 5 minutes. Scrape down the bowl 1-2 times during the process to aerate all the butter.

5. Add the egg and mix on medium for 30 seconds. Scrape down the bowl and add the remaining yolks. Mix for 30 seconds. Add the vanilla, baking powder, and salt. Scrape down the bowl and mix for a final 30 seconds on medium speed.

6. Add the flour and mix on low just until there are no more dry spots. Scrape down the bowl if you need.

7. Use a knife to tap or lightly chop the hard caramel into small chunks. Chop both chocolates into chunks too. Add caramel and chocolate chunks to the cookie dough and mix on low for 30 seconds to incorporate. Use a rubber spatula to mix the dough by hand a few times.

8. Scoop the dough into 55g balls (2 heaping tablespoons) and roll between your palms to shape then flatten the tops slightly. You will have 22 balls. Wrap with plastic wrap and chill for 2 hours.

Heat an oven to 350°

9. Bake 6 cookies on a parchment paper lined tray for 13 minutes. Allow the cookies to cool on the tray for 5 minutes.