Apple Cider Caramel Cookies

Ingredients

1 cup unsalted butter, softened
1 cup granulated sugar
1 teaspoon salt
10 packets (about 1 cup) apple cider mix
2 eggs
1 teaspoon vanilla extract
1 teaspoon baking soda
½ teaspoon baking powder
3 cups all-purpose flour
1–2 (14 ounce) bags caramels

Preparation

1. Heat oven to 350 degrees. Line cookie sheets with parchment paper.

2. In a mixer, cream butter, sugar, salt and apple cider mix until smooth and fluffy. Beat in eggs and vanilla extract.

3. In a small bowl, whisk together baking soda, baking powder and flour. Add to cider mix until just combined.

4. With a small cookie scoop (2 teaspoons), scoop about a tablespoon of dough. Flatten the dough into a disk. Add a caramel in the center and fold the edges of the dough up around it, covering completely. Place the cookies two inches apart on the sheets.

5. Bake 12–14 minutes or until golden brown around the edges. Slide the parchment paper with cookies off the cookie sheet. Let cool until they are no longer soft but still slightly warm, then remove from parchment and cool the rest of the way on a wire rack.

Yields 4–5 dozen cookies

Notes

- I started with one bag of caramels but ended up with quite a bit of extra dough. I suggest splurging on the extra bag of caramels, just in case.

- Try to space the cookies out as much as possible on the baking tray, as they tend to spread quite a bit.