



Double Chocolate Salted Caramel Cookies Recipe by Butlers Chocolates.

These decadent Double Chocolate Salted Caramel Cookies are a chocolate lovers dream. Soft and fudgy with a hint of salt adding bursts of flavour with every bite.

If you have a soft spot for salted caramel, these cookies will become a firm favourite.

Makes 14 cookies

Ingredients:

- 110g butter
- 350g light brown sugar
- 55g cocoa powder
- 2 eggs
- ¼ teaspoon salt
- ¾ teaspoon baking powder
- 260g plain flour
- 1 x 100g Butlers 40% Milk Chocolate Salted Caramel bar (roughly chopped)
- 1 x 100g Butlers Dark Salt Caramels bag (chopped into small pieces)
- Flaky sea salt for sprinkling on top, if desired

Method:

- Line a baking tray with parchment paper.
- Preheat the oven to 160°Celsius Fan (Gas Mark 3, 350°F).
- In a medium saucepan, melt the butter.
- Take the saucepan off the heat and stir in the brown sugar and eggs.
- Add the cocoa, salt and baking powder and stir until well combined.
- Add the flour and stir until no floury patches are left.
- Stir in the chopped pieces of the Butlers 40% Milk Chocolate Salt Caramel bar.
- Using a small ice cream scoop, make a small hollow in the centre of each scoop of dough and fill with Butlers Dark Salt Caramel pieces. Then cover over the indentation with dough and seal the edges.
- Place the cookies on the baking tray, leaving some space between each.
- Bake for approximately 11 minutes.
- Sprinkle some sea salt (optional).