

Salted Caramel Chocolate Shortbread

Our chocolate shortbread, made with Werther's Original Soft Caramels, has a creamy salted caramel center. You will love this easy-to-make caramel shortbread!



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Try our delicious sweet & salty shortbread recipe!

Ingredients

- ½ cup unsalted butter
- 6 Tbsp. sugar
- ¼ tsp. vanilla
- ¼ cup cocoa powder
- 1 cup minus 1 Tbsp. all-purpose flour
- ¼ tsp. salt
- 18 pieces (4.51 oz.) Werther's Original Soft Caramels, unwrapped
- Kosher salt

Makes: 18 pieces

Prep Time: 20 minutes

Cook Time: 20 minutes

Instructions

- 1.** In a mixer with a paddle cream the butter with the sugar, then add the vanilla and mix. Add the flour, cocoa powder, and salt and mix till blended.
- 2.** Form into balls and place in mini muffin tins. Flatten with the back of a tablespoon measuring spoon. Bake at 375°F for 12 - 15 minutes.
- 3.** As soon as they come out of the oven, use a teaspoon measuring spoon to make a depression in the top. Roll each caramel into a ball and place it in the depression. As it melts from the heat of the shortbread, sprinkle some kosher salt on the caramel.
- 4.** Let cool and enjoy this unique and delicious salted caramel shortbread!