

Soft Caramel Almond Cookies



This classic almond cookie recipe with caramel is a delicious, nutty dessert that's ready in just 20 minutes. The Werther's Original Soft Caramels create a soft, sweet center in the almond cookies that are distinctly delicious!



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Try our almond cookies recipe

Ingredients

- 2 ¼ cup flour
- 1 tsp baking powder
- ½ tsp. baking soda
- ¼ tsp. salt
- 1 cup butter, softened
- 1 cup packed brown sugar
- 1 egg
- 1 tsp. almond extract
- 1 ½ cup almond meal
- 20 pieces (4.51 oz.) Werther's Original Soft Caramels

Makes: 36 servings

Prep Time: 20 minutes

Cook Time: 15 minutes

Instructions

1. Preheat oven to 325F. Line 2 baking sheets with parchment.
2. Combine flour, baking powder, baking soda and salt in a bowl
3. In the bowl of an electric mixer, cream butter with brown sugar until light and fluffy about 2 minutes.
4. Add in egg and almond extract and beat to combine.
5. Add in almond meal and stir.
6. Gradually add in dry ingredients and mix on low until evenly combined.
7. Form a ball with about 2 tablespoons of dough. Place on cookie sheet and flatten slightly with finger tips. Repeat with remaining dough.
8. Using the tip of your thumb, make a hole as deep as you can in each dough ball without poking through the bottom.
9. Bake almond cookies for 10 minutes, then remove from oven.
10. Meanwhile, unwrap the caramel's and cut each one in half.
11. Place ½ caramel piece into each of the formed thumb prints. Return cookies to oven immediately and bake until caramels have melted and cookies are golden around the edges, about another 5 minutes.
12. Transfer to a resting rack and let cool for 10 minutes.

Your delicious almond cookies are ready to be devoured!