

Caramel Crunch Cookies

Recipe By *Miriam Pascal*



Cook & Prep:  30 m

Serving:  12

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Purim

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Ingredients (10)

Main ingredients

- 1 cup (2 sticks) margarine or butter
- 1 and 1/2 cups brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 tablespoons soy milk or milk

- 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - 2 and 1/2 cups flour
 - 1 cup caramel chips
 - 1 cup cornflakes, slightly crushed (leave some texture)
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Start Cooking

Prepare the Cookies

1. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with parchment paper or grease lightly, and set aside.
2. In the bowl of an electric mixer, cream together margarine and brown sugar until fluffy. Add the egg, vanilla extract, soy milk, baking soda, and salt, beating well after each addition until combined. Slowly add the flour and beat until just combined.
3. Stir in the caramel chips and cornflakes until evenly distributed.
4. Using a medium cookie scoop (or a heaping tablespoon) drop the dough onto the prepared cookie sheet, leaving room between each cookie, since they will spread. Bake until cookies are set, about 10 minutes.

Note:

Yields: 3 to 3 and 1/2 dozen

Tip:

Tips for Making Cookies:

- Don't overbake your cookies! 30 extra seconds in the oven can turn cookies from "great" to "okay." I often prefer to err on the side of slightly underbaked, rather than risk overbaking my cookies.
- Mix up the mix-ins! Have fun playing around with some of your favorite cookie recipes by changing the mix-ins. Bored of chocolate chips? Try nougat or peanut butter chips! Not in the mood for raisins? Try dried cherries, or chopped dried apricots. The possibilities are endless!
- Keep it light! Find your cookies getting too dark on the bottom? Bake them on a light colored cookie sheet to prevent that.
- Beat it! (But not too much!) You need to beat your fat and sugars together properly, to incorporate air into the dough, which will make the final result nice and fluffy. But don't beat too much—especially once you've mixed in your dry ingredients—or you might mess up the texture of the cookie.