



# Caramel Stuffed Brown Butter Cookies

Caramel Stuffed Brown Butter Cookies - so simple and so simply delicious. Soft and chewy with triple the caramel flavour from brown butter, brown sugar and soft caramel candy stuffed into the centre of the cookies. Absolutely irresistible!

**Course** Cookies  
**Cuisine** North American  
**Keyword** brown butter, cookies

**Prep Time** 30 minutes

**Cook Time** 15 minutes

**Total Time** 45 minutes

**Servings** 20 Cookies

**Calories** 198 kcal

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## Ingredients

- 2/3 cup brown butter
- 1 1/3 cups brown sugar
- 1 extra large egg
- 2 tsp vanilla extract
- 2 cups sifted all purpose flour
- 3/4 tsp baking soda
- 20 Kraft Caramel Candies

## Instructions

1. You will need to make the brown butter in advance and let it cool completely. To brown butter, just melt about 1 cup of butter in a small saucepan over medium heat and watch it carefully until the color turns light golden brown. Pour it off immediately into a heat proof measuring cup, leaving the sediment behind. Allow the brown butter to cool to room temperature and solidify. Use 2/3 cup of the browned butter.
2. Cream the brown butter with the brown sugar and vanilla extract until light and fluffy.
3. Add the egg and beat well for 2-3 minutes.
4. Sift together the flour and baking soda.
5. Fold into the creamed mixture until all the flour is incorporated and a soft dough forms.
6. Cover or wrap the dough and chill for at least 30-60 minutes.
7. The caramel candy works best in these cookies if they are pounded to about half their original thickness. You can pound them with a flat meat mallet, a marble rolling pin or just press them hard with a wooden spoon; whatever works.
8. Preheat oven to 350 degrees F.
9. Roll the dough into 1 1/2 inch balls. I used 1 1/2 ounces of dough per cookie or about 43-45 grams.
10. Push a flattened caramel candy right into the center of the dough ball, pushing and pressing the dough completely around the candy and pinching together well to seal.
11. Flatten slightly with the palm of your hand to form into thick disks.
12. Place the prepared dough disks onto a parchment lined baking sheet about 2 inches apart.
13. Bake for 15-17 minutes or until they just start to turn brown at the bottom edges.
14. Let them cool on the baking pan for 5 minutes before transferring to a wire rack to cool completely.
15. Store in airtight containers. the cookies also freeze well.
16. These are best served warm from the oven but 10-20 seconds in the microwave before serving will also soften the caramel and give them that gooey, fresh from the oven taste and texture.

## Recipe Notes

The nutritional information provided is automatically calculated by third party software and is meant as a guideline only. Exact accuracy is not guaranteed. For recipes where all ingredients may not be used entirely, such as those with coatings on meats, or with sauces or dressings for example, calorie & nutritional values per serving will likely be somewhat lower than indicated.

<b>Nutrition Facts</b>	
Caramel Stuffed Brown Butter Cookies	
<b>Amount Per Serving (1 cookie)</b>	
<b>Calories</b> 198	Calories from Fat 63
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	<b>% Daily Value*</b>
<b>Fat</b> 7g	<b>11%</b>
Saturated Fat 4g	<b>25%</b>
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 133mg	<b>6%</b>
<b>Potassium</b> 59mg	<b>2%</b>
<b>Carbohydrates</b> 31g	<b>10%</b>
Sugar 20g	<b>22%</b>
<b>Protein</b> 2g	<b>4%</b>
<b>Vitamin A</b> 205IU	<b>4%</b>
<b>Calcium</b> 31mg	<b>3%</b>
<b>Iron</b> 0.7mg	<b>4%</b>
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* Percent Daily Values are based on a 2000 calorie diet.	