

Whitworths

Salted Caramel Cookies



🌀 Makes 10 🕒 15 mins ❤️ 10-12 mins

INGREDIENTS

120g **Whitworths Mix'n'Bake Choc Salted Caramel**
75g unsalted butter
50g caster sugar
100g light brown soft sugar
1 medium egg yolk, lightly beaten
1tsp vanilla extract
115g self raising flour

READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C / Fan 160°C / Gas Mark 4 then use a little extra butter to grease two baking sheets, line them both with baking parchment.
- ♥ Cream the butter, caster sugar and brown sugar together until smooth then stir in the egg and vanilla extract.
- ♥ Stir in the flour and the **Mix'n'Bake Choc Salted Caramel**.
- ♥ Divide equally into 10, roll into balls then flatten each one slightly with the palm of your hand.
- ♥ Place on the prepared baking trays then bake in the centre of your preheated oven for 10-12 minutes.
- ♥ The cookies will still be soft when you remove them for the oven. Leave to harden on the baking tray for 5 minutes before transferring to a wire rack to cool.

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Happy Baking!