



Caramel Apple Cookies

Sweet, apple flavored cookie dough with a caramel center!

2 sticks butter, softened
1 cup sugar
¼ cup mulling spice
2 eggs
1 tsp Cookie Nip
½ tsp cinnamon
3 cups flour
1 tsp baking soda
½ tsp baking powder
caramel candies, unwrapped and cut in half

Preheat oven to 350. Pour all of the ingredients in a mixing bowl and mix. Roll 2" balls of dough and place on the baking stone. Roll a half piece of caramel candy into a ball and put in the middle of each cookie. Roll dough in a ball until the caramel candy is completely on the inside. Flatten slightly with fingertips. Bake for 12-15 minutes. Remove cookies from a stone and cool on a parchment lined pan. If you want to kick it up a notch, drizzle melted chocolate or cookie frosting over the tops.

Delicious served cold, seriously delicious served warm!

Recipe yields 36 3" cookies.

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