

Semi Sweet Designs'

Salted Caramel Cutout Cookie Recipe

Ingredients

- **1 cup** (two sticks) unsalted butter, softened
- **½ cup** granulated sugar
- **½ cup** brown sugar (light or dark)
- **1 egg**
- **1 tbsp** vanilla extract
- **1 tbsp** caramel emulsion
- **1 tsp** salt
- **1 tsp** baking powder
- **3 cups** all-purpose flour
- **½ cup** caramel bits
- **Sprinkle** of flaky sea salt

Instructions

1. In a mixer, cream together butter and two sugars. Mix until light, fluffy, and well incorporated.
2. Add egg, vanilla extract, caramel emulsion, and salt. Mix until it is all well incorporated.
3. Add flour and baking powder, mixing a cupful at a time, to the butter/sugar/egg mixture. After everything is well mixed, the dough should be non-greasy to the touch. The dough should pull cleanly from the bowl. If still sticky to the touch, add half a cup of flour.
4. Stir in the caramel bits.
5. Roll to desired thickness (I like 5/16") between two sheets of parchment or wax paper. After rolling, chill the dough in the fridge for at least 30 minutes.
6. Once the dough is well chilled and hard to the touch, cut out shapes.
7. Before placing them on a parchment paper-lined, light-colored baking sheet, sprinkle a tiny amount of sea salt to the bottoms of the cookie. Chill the cutout shapes again before baking.
8. Bake at 350 degrees for 9-10 minutes. Remove from the oven as the tops begin to turn matte.
9. If the caramel oozes from the cookie edges, press the caramel back onto the cookie with a small rubber spatula.

10. Remove cookies from the baking sheet with a spatula and place on a cooling rack to cool before decorating.

Makes approximately 2 dozen 3" cookies.