

## Deep Dish Caramel Stuffed Cookies



- Prep Time: 10 minutes
- Cook Time: 15 minutes
- Total Time: 25 minutes
- Servings: 12 cookies

### Ingredients:

3/4 cup butter, softened  
3/4 cup brown sugar  
1/4 cup white sugar  
1 egg  
2 tsp vanilla  
2 cups flour  
1 tsp baking soda  
2 tsp cornstarch  
1/2 tsp salt  
1 cup milk chocolate chips  
12 caramel filled candies, unwrapped

### Instructions:

1. Preheat the oven to 350 degrees. Grease a muffin top pan with cooking spray and set aside.
2. In a large bowl, cream butter and sugars until fluffy.
3. Add eggs and vanilla, mix until combined.
4. In a medium bowl whisk together the flour, baking soda, cornstarch and salt.
5. Slowly add flour mixture blending well.
6. Mix in chocolate chips by hand.
7. Drop by tablespoon into each cavity on the pan and press to cover the bottoms.
8. Place chocolate in center of each cavity and then cover with an additional Tablespoon of dough.
9. Bake 14 minutes at 350 degrees.
10. Let cool about 5 minutes in pan before removing to cooling rack.