THE J.M. SMUCKER Co

Chocolate Caramel Pecan Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	12 mins	36	N/A

Ingredients

- 1 cup (250 mL) butter or margarine
- 3/4 cup (175 mL) brown sugar, packed
- 1/2 cup (125 mL) sugar
- 1 egg
- 1 1/2 tsp (7 mL) pure vanilla extract
- 2 cups (500 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- 6 squares semi-sweet chocolate square, chopped
- 25 vanilla caramels , quartered
- 3/4 cup (175 mL) coarsely chopped pecans

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease or line baking sheets with parchment paper.

Step 2:

In large bowl, cream butter, brown and white sugars, egg and vanilla on medium speed with an electric mixer until light and creamy.

Step 3:

In a medium bowl, combine flour, baking soda and salt. Add to creamed mixture, beating on low speed until blended.

Step 4:

Stir in remaining ingredients.

Step 5:

Drop dough by spoonfuls onto prepared baking sheets.

Step 6:

Bake at 375°F (190°C) for 8 - 12 minutes, or until light golden.

Step 7:

Cool 5 minutes on sheets then remove to cooling rack.

Images

