



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
- 3/4 cup (175 mL) packed brown sugar
- 1/2 cup (125 mL) granulated sugar
- 1 egg
- 1 1/2 tsp (7 mL) vanilla extract
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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

## Directions

### Step 1:

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

### Step 2:

Cream butter, brown and white sugars, egg and vanilla in large bowl on medium speed of electric mixer until light and creamy.

### Step 3:

Combine flour, baking soda and salt in medium mixing bowl. Add to creamed mixture, beating on low speed until blended.

### Step 4:

Stir in remaining ingredients.

### Step 5:

Drop dough by spoonfuls on prepared baking sheets.

### Step 6:

Bake in preheated oven for 8 to 12 minutes, or until light golden.

### Step 7:

Cool 5 minutes on sheets then remove to cooling rack.

## Images

