

BARE® Caramel Stuffed Apple Cookies

Ingredients

- 1 cup, chopped Crispy Reds Apple
- 1 ¼ cups all-purpose flour
- 1 tbsp cornstarch
- 1 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/2 tsp salt
- 1/4 tsp ground ginger
- 1/4 tsp ginger nutmeg
- Pinch ground cloves
- 1/2 cup unsalted butter, softened
- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 2 tsp vanilla extract
- 1 tsp lemon zest
- 18 soft caramel squares, unwrapped

How to make it

1. In medium bowl, whisk together flour, cornstarch, baking soda, cinnamon, salt, ginger, nutmeg and cloves.
2. In large bowl, using electric mixer, beat together butter, brown sugar and granulated sugar until light and fluffy. Beat in egg, vanilla and lemon zest until combined.
3. On low speed, beat in flour mixture just until incorporated. Fold in chopped BARE® Crispy Reds Apple Chips. Refrigerate dough for at least 1 hour or until well chilled and firm.
4. Preheat oven to 350°F.
5. Scoop dough into 2-tbsp portions and roll into balls (making 18 balls).



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min (+ 1 hr standing time)	18

Made with

6. Insert a caramel into each dough ball, rolling back into a ball to enclose caramel in center. Arrange on parchment paper-lined baking sheets, spacing at least 2 inches apart.
7. In batches, bake for 10 to 12 minutes or until edges of cookies are golden and tops are set. Let cool in pan for 10 minutes on wire rack. Serve warm or let cool completely.