

# See's CANDIES®

## Milk Caramel Pattie Chocolate Chip Cookies



### Ingredients:

- 1 cup unsalted butter, softened
- 1 cup brown sugar, packed
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour (or gluten-free flour)
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 12 See's Candies Milk Caramel Patties
- 1 cup See's Candies Semisweet Chocolate Chips
- Sea salt flakes for sprinkling

### Instructions:

1. Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a large mixing bowl, cream together the softened unsalted butter, brown sugar and granulated sugar until light and fluffy (about 2-3 minutes).
3. Beat in the eggs, one at a time, then stir in the vanilla extract until well combined.
4. In a separate bowl, whisk together the flour, baking soda and salt.
5. Gradually add the dry ingredients to the butter mixture, mixing until just combined.
6. Gently fold in the chocolate chips until evenly distributed.
7. Scoop about 1 tablespoon of the dough into your hand and flatten it slightly. Place 1 Milk Caramel Pattie in the center and wrap the dough around it completely, forming a ball. Repeat for all cookies.
8. Place dough balls onto the prepared baking sheet, spacing them about 2 inches apart. Bake for 10-12 minutes, until the edges are set but the centers are still soft.
9. Sprinkle with sea salt flakes while still warm. Allow the cookies to cool on the baking sheet for about 5 minutes before transferring them to a wire rack.
10. Break one open, admire the caramel center and dig in!