

See's CANDIES®

Salted Caramel Molasses Chip Cookies



Recipe makes 15-18 cookies

Ingredients:

- 3/4 cup unsalted butter, melted
- 3/4 cup brown sugar
- 1/2 cup granulated sugar
- 2 1/3 cups all-purpose flour (or gluten-free baking flour)
- 1 teaspoon baking soda
- 1 tablespoon cornstarch
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 2 eggs
- 2 teaspoons vanilla extract
- 3/4 box See's Molasses Chips, chopped
- 3/4 bag See's Butterscotch Chews, cut into fourths
- 1/2 cup chopped pecans (optional)
- Flakey sea salt to sprinkle on top

Instructions:

1. Preheat oven to 350°. Prepare a lined or greased cookie sheet. In a large bowl, whisk together melted butter, brown and granulated sugars, flour, baking soda, cornstarch, salt and cinnamon. Mix together until crumbly.
2. Add eggs and vanilla extract. Mix until well combined.
3. Gently fold in See's Butterscotch Chews and See's Molasses Chips. Save leftover Molasses Chips to sprinkle on top!
4. Garnish with chopped pecans (optional).
5. Scoop large tablespoons of dough onto cookie sheet, leaving about 2 inches between each cookie.
6. Bake 12 minutes or until the edges of cookies are set. Remove from oven and sprinkle with flakey sea salt, to taste.