

Double Chocolate Cookies with Caramel Bits

Serves: Makes 18-20 large cookies

Ingredients:

1 and 1/4 cups (2 and 1/2 sticks) salted butter, melted
1 cup sugar
1 cup dark brown sugar
2 large eggs
1 tablespoon vanilla extract
2 cups flour, spooned and leveled
1 cup cocoa powder
1 teaspoon baking soda
3/4 teaspoon kosher salt
1/2 cup dark chocolate, chopped
1 and 1/2 cups [caramel bits](#)*



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Instructions:

Melt the butter in a microwave safe bowl.

Add the butter to a large bowl or a stand mixer. Add the sugar and brown sugar and stir together.

Beat in the eggs and vanilla.

In another bowl,** whisk together the flour, cocoa powder, baking soda, and kosher salt. (Sift the cocoa if it looks clumpy.)

Stir the dry ingredients into the wet ingredients but not all the way. There should be lots of flour streaks.

Add the dark chocolate and the caramel bits and stir until just combined. Don't overdo it or you will make the dough tough.

Chill the dough for 2-3 hours, or you can throw it in the freezer for about an hour. You just want to make sure the dough is nice and cold.

Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper or a [silpat](#).

Shape the dough into large oblong balls. I use a quarter cup to measure them out. Shape the ball into an oval shape or "tall" cookie. This makes them spread slower in the oven and turns out a thicker, chewier cookie.

Place on a cookie sheet at least 2 inches apart. I only put 6-8 cookies on an 11x17 cookie sheet.

Bake for about 10 minutes or until they are not shiny in the middle. The edges should be firm to the touch. Don't over bake!

Let the cookies set up on the pan for about 5 minutes before removing to a wire rack to cool.

Recipe Notes

*I've seen Caramel Bits at Target and Amazon. Others commented below that you can get them at Walmart and Vons, whatever the heck that is. Is that an east coast grocery store? Southern? I've never heard of it. Maybe I live under a rock.

**I often am too lazy to get out another bowl, so I just dump in the flour, then stir the other dry ingredients into it before mixing with the wet ingredients.

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