**Salted Caramel Dark Chocolate Chunk Cookies…The LA Cookie**

2 sticks softened butter

3/4 Cup granulated sugar

1 Cup packed light brown sugar

2 large eggs

1 1/2 Tablespoons pure vanilla

1/4 Cup burnt caramel sauce (you can use any caramel sauce here)

3 3/4 Cup all purpose flour

1/2 teaspoon salt

1 1/2 teaspoons baking soda

12 oz bag mini chocolate chips

1 1/2 Cups chopped good quality chocolate

1.  Preheat oven to 350 degrees F.  In a stand or electric mixer, beat the butter and sugars until well combined.  Beat in the eggs and vanilla following the caramel sauce until well combined.

2.  Place the flour, salt and baking soda into a large bowl; mix.  Slowly add to wet ingredients then the chocolate chips.  Save chunks for later.

3.  Place 1/4 Cup of cookie dough and place into muffin top cups.  Press down then sprinkle with a pinch or two of sea salt then press chocolate chunks over top.  Bake for 12-15 minutes or until just golden around edges.  Remove and let cool for 5 minutes before transferring to a cooling rack.  Serve with milk!!

18 Large cookies