
Apple Caramel Cookies

Yield: ~12 cookies (4.5 oz each) • Prep Time: 25 min • Bake Time: 15-18 at 325 degrees F

Equipment: KitchenAid® stand mixer

Ingredients

Apple Sauce Filling

- 300 g apples (peeled, diced)
- 100 g butter
- 100 g light brown sugar
- 2 tsp cinnamon

Cookie Dough

- 230 g cold butter, chopped
- 160 g light brown sugar
- 160 g granulated sugar
- 2 eggs
- 500 g plain flour
- 2 tsp baking powder
- 1 tsp salt
- 1 tsp cinnamon
- 200 g white chocolate

- 50 g biscoff crumble
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Instructions

1. Make the Apple Filling

In a saucepan, cook diced apples, butter, brown sugar, and cinnamon on medium heat for 10–12 minutes until soft and caramelized.

Let it cool completely.

2. Crush up some Biscoff cookies

3. Cream Butter & Sugars

In the KitchenAid mixer, combine 230 g cold butter, 160 g light brown sugar, and 160 g granulated sugar.

Mix on low speed for 1–2 minutes until smooth.

4. Prepare Dry Ingredients

In a separate bowl, whisk together flour, baking powder, salt, and cinnamon.

5. Combine

Add dry ingredients to the mixer and blend on low for 1 minute.

Add eggs and mix until just combined.

Fold in chocolate chunks and 50 g of biscoff crumbs.

6. Assemble the Cookies

Scoop 4.5 oz portions of dough.

Form the cookie dough into a bowl shape, put in cooled apple filling, then wrap dough around it to seal.

Roll around in biscoff crumble. Freeze

7. Bake

Bake at 325°F for 14-18 minutes, until golden brown on top and soft in the center.

Allow cookies to cool on the tray for 10 minutes before transferring.

Maple icing- Melt butter, whisk with maple syrup, powdered sugar, and a splash of half and half until the desired texture is achieved

Drizzle maple icing over cooled cookies.