



[Chocolate Caramel Thumbprint Cookies](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 25 minutes, plus 30 minute chill time

Cook time: 12 Minutes

Ingredients:

- 1½ cups Flour
- ½ cup Cocoa Powder
- ¼ tsp Baking Powder
- ¼ tsp Baking Soda
- ¼ tsp Salt
- 8 TBSP Butter, room temperature (1 stick)
- ½ cup Sugar
- 1 TBSP Corn Syrup
- 1 large Egg
- 2 tsp Vanilla Extract
- 11 oz Caramel Bits
- 2 TBSP Water

Directions:

- Preheat oven to 375°.
- In a medium mixing bowl, sift together flour, cocoa powder, baking powder, baking soda, and salt. Set aside.
- Cream together butter, sugar and corn syrup.
- Add egg and vanilla; mix well.
- Slowly add dry ingredients to the butter mixture until well blended.
- Refrigerate dough for at least 30 minutes.
- Using greased hands, scoop chocolate thumbprint cookie dough out by half tablespoons and form a ball by rolling between your hands.
- Place cookie balls on ungreased cookie sheet, spaced one inch apart, and use your thumb to make an indent in the center of the cookie ball.
- Bake at 375° for 8-10 minutes. The indents will puff up some while baking, then settle back

down after cooling. You can also use the back of a teaspoon to gently push the center back down for filling.

- Remove from oven and allow cookies to cool 4-5 minutes before transferring to a cooling rack.
- Melt [the caramel bits](#) with 2 tablespoons of water in a microwave safe bowl in the microwave for 2 minutes, or until smooth. Spoon caramel into each cookie center.

- Makes 40 Chocolate Caramel Thumbprint Cookies