

## *Salted Caramel Chocolate Thunder Cookies*

Prep time: 20 min.      Cook Time: 20 min      Total Time: 40 min.

Yield: 2 Dozen Silver Dollar Sized Cookies

### Ingredients:

¼ cup all-purpose flour

¼ teaspoon baking powder

¾ teaspoon sea salt

¼ teaspoon instant coffee crystals

1 ½ cups 60% cacao bittersweet chocolate chips (recommend Ghirardelli)

4 tablespoons UNSALTED butter

2 large eggs

½ cup granulated sugar

1 teaspoon pure vanilla extract

1/3 cup Heath toffee bits

1/3 cup coarse chopped Lindt chocolate truffles

30 cubes Kraft caramels

### Directions:

1. In a small bowl, whisk together flour, baking powder, ¼ teaspoon sea salt, and instant coffee crystals. Set aside.
2. Place chocolate chips and 2 tablespoons butter in a metal bowl over a pot of simmering water (double boiler). Stir until chocolate is melted and the mixture is smooth. Turn off pot and allow mixture to sit over the steam.
3. In a medium bowl, whisk together eggs and sugar until combined. Slowly stir in all of the chocolate mixture. Add vanilla. Fold in flour mixture until combined. DO NOT OVERMIX. Fold in toffee and truffles.

4. Chill combined mixture 15-20 minutes until firm.
5. Preheat oven 350 degrees. Line baking sheet with parchment paper or use a nonstick cooking spray. Use a tablespoon to scoop dough onto the pan 2" apart. Bake on the center rack 7-8 minutes or until small cracks appear.
6. Cool on wire rack. Peel 30 caramels and add to a microwave safe bowl (or a pot) with 2 tablespoons butter. Heat on medium high 1 minute and stir. Continue 1 minute at a time until bubbling. (If using a pot, heat butter and caramel on medium heat until boiling, stirring constantly.) Fold in remaining sea salt. With a teaspoon, drizzle caramel over cooled cookies.
7. Serve directly or store in an airtight container.

Submitted by David Price