

AMAZING CHOCOLATE CARAMEL COOKIES

This is as near to perfect as a cookie can get. It'll bake to a nice crunch around the edges while keeping a chewy center, thanks to the caramel pieces. Trust me. You'll make big points with these cookies!

1 cup (2 sticks) salted butter,
softened
1 cup sugar
1 cup brown sugar
2 eggs
2 teaspoons vanilla
1 teaspoon baking soda
1½ teaspoons baking powder
¾ teaspoon coarse sea salt
2¾ cups flour
1½ cups semisweet chocolate
chips
1½ cups caramel chips

Preheat oven to 350 degrees. Cream softened butter with sugars. Blend 2 minutes until batter is fluffy. Add eggs and vanilla. Continue blending 2 more minutes. Add baking soda, baking powder, and salt. Slowly add flour until incorporated into batter. Stir in chocolate chips and caramel chips. Drop batter by tablespoonfuls onto ungreased baking sheet. Bake 14 to 16 minutes. Cookies are ready when edges are golden brown. Allow cookies to cool for a few minutes on baking sheet—if you can.

*All you need is love. But a little
chocolate now and then doesn't hurt.*

CHARLES M. SCHULZ