

Anisette Caramel Cookies

Ingredients

- 1/2 cup milk
- 1/2 cup canola oil
- 1 cup granulated sugar
- 3 large eggs, room temperature
- 1 1/2 to 3 teaspoons pure anise extract OR 3-6 tablespoons of anisette liqueur
- 3 cups all-purpose flour
- 1 1/2 tablespoons baking powder
- 1 pinch salt
- 5 McCrea's Candies Anisette caramels (one pillow box)
- 1 tablespoon heavy cream

Directions

- In a large bowl, whisk together milk, oil, granulated sugar, eggs, and anise extract until well-combined. Add flour, baking powder, and salt, and mix with a wooden spoon until smooth. Set aside and let batter rest for 10-15 minutes.
- Preheat oven to 350 degrees F with rack in the upper-middle position. Line 2-3 baking sheets with parchment paper. Drop cookie batter by rounded teaspoonfuls onto the baking sheets, about 1 1/2 inches apart.
- Bake, one sheet at a time, for 10-12 minutes, until centers of cookies bounce back when gently pressed. The cookies should not brown. Remove from oven and let rest 2-3 minutes.
- While cookies are still warm, remove from baking sheets by gently lifting each cookie while peeling back the parchment paper. Transfer cookies to wire racks to cool before drizzling.
- To make the caramel drizzle, unwrap 5 caramels and place in a microwave safe bowl. Add 1 tablespoon heavy cream and place in microwave. Melt in 20 second increments, stirring each time until thoroughly combined. Allow to cool slightly and then drizzle over cookies.