

SALTED CARAMEL CHOCOLATE CHIP BIRTHDAY COOKIES



TIME TO PREPARE

1 hour 10 minutes



BAKING TIME

10 - 12 Minutes



MAKES 24



Ingredients

- 1/2 cup unsalted butter, softened to room temperature
- 3/4 cup packed brown sugar
- 1/2 cup white sugar
- 2 tsp vanilla extract
- 1 whole large egg
- 1/4 cup [caramel sauce](#), [store-bought](#) or homemade (recipe follows)
- 2 cups all-purpose flour, spooned and levelled
- 1 tsp baking soda
- 2 tsp cornstarch*, optional
- 1/2 tsp table salt
- 1 cup [Ghirardelli Premium bittersweet chocolate chips](#)
- [Fleur de sel](#) or [Maldon salt](#) for sprinkling

Steps to Make

1. Line two baking trays with parchment paper or using a baking sheet.
2. Using a large bowl, cream together the butter, brown sugar and white sugar on high speed. (*Note: For cookies with a chewier texture, melt the butter and let cool slightly. Use a wooden spoon to mix the cookie dough together. A mixer incorporates more air into the dough, which will give the cookies a cake-like texture.*)
3. Next, add the vanilla extract and egg and beat until smooth. Scrape down the sides of the bowl with a spatula. Pour in the caramel and beat until incorporated. Scrape down the sides of the bowl once more with a spatula.
4. Add the flour, baking soda, cornstarch and salt. Mix on low until everything is incorporated.
5. Using a wooden spoon, fold in the chocolate chips.
6. Using a cookie scoop, form equal size rounds of dough (or roll about 1 1/2 tbsp dough into balls). Make sure to leave enough space between each cookie as they will spread out a bit as they bake. Flatten the dough balls slightly. Sprinkle each cookie with flaky salt. Chill cookie balls for 1 hour on baking tray.
7. Meanwhile preheat the oven to 350°F.
8. Bake chilled cookies in preheated oven for 11 to 12 minutes or until the edges turn a light golden color (centers will be soft). Once done, cool for a few minutes before transferring to a cooling rack. Cool completely before serving. Repeat with remaining dough until all cookies have been baked.

Homemade Salted Caramel Sauce:

1. In a medium heavy-bottom saucepan (try to avoid a non-stick), over medium heat, heat 1/2 cup granulated sugar gently, stirring constantly with a wooden spoon until it melts into a thick-brown amber-coloured liquid. Be careful not to burn it. Immediately stir in 3 tbsp salted butter until melted and combined. (Be careful in this step because the caramel will bubble rapidly when the butter is added. After the butter has melted and combined with the caramelized sugar, cook for 1 minute without stirring.
2. Very slowly with a wooden spoon, stir in 1/2 cup of the whipping cream. Since the cream is colder than the hot caramel, the mixture will rapidly bubble when added. After all the cream is added, stop stirring and allow mixture to boil for 1 minute.
3. Remove from heat and stir in 1/2 tsp salt. Allow it to cool down slightly before using. Caramel thickens as it cools. Cover tightly and store in refrigerator for up to 1 month. It can be reheated on the stovetop or microwave.