

# A Recipe From *tikkido*

## Salted Caramel Cookies

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<https://tikkido.com/blog/salted-caramel-cookie-recipe>

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### Ingredients:

- 1 cup butter, melted & browned
- 1 cup brown sugar
- $\frac{3}{4}$  cup white sugar
- 1 Tablespoon vanilla extract
- 2 eggs
- 3 cups all purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 cup [caramel baking chips](#)
- sea salt flakes to top the cookies

### Instructions:

1. Preheat your conventional oven to 350 degrees Fahrenheit.
2. Mix browned butter and sugars together. Add the eggs and vanilla to the sugar mixture and beat well.
3. Add the dry ingredients (except caramel baking chips and sea salt flakes) to the mixture and mix well. Add salted caramel baking chips and mix just until combined.
4. Use a cookie scoop to portion cookie dough on a parchment-lined cookie sheet. Sprinkle with flakes of sea salt.
5. Bake for 8 minutes at 350 degrees Fahrenheit.

