

## Caramel Latte Cookies

### Ingredients:

- 2 3/4 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 1 cup sugar
- 1/3 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- 2 teaspoons King Arthur Espresso Powder
- soft caramel candies
- extra sugar for coating the cookie dough balls



### Instructions:

1. Cream the butter and sugars together. Add the egg, and beat until the mixture is fluffy.
2. Add the vanilla, espresso powder, salt, and baking powder, and mix to combine. Add the flour last, and beat just until the flour is nicely incorporated.
3. Use a cookie scoop to portion out even scoops of dough, and roll each scoop of dough into a ball. Break the ball of dough in half, insert 1/4 of a caramel, and smush the cookie dough ball back together. Roll in plain sugar.
4. Bake at 350 degrees on a parchment paper, silpat-lined, or greased cookie sheet and bake for 10 minutes.
5. Let cookies cool before removing them from the parchment paper.