

Chewy Salted Caramel Cookies

Delicious Chewy Caramel Cookies with Homemade Caramel

Author: Elisa | [inthekitchenwithelisa](http://inthekitchenwithelisa.com)

INGREDIENTS

(makes about 3 trays of cookies)

- 40ml water
 - 1/2 tsp cinnamon
 - 75ml thick caramel syrup (golden syrup)
 - 85g brown sugar (I use raw unrefined cane sugar)
 - 75g butter
 - 1 tsp baking soda
 - 250g flour
-
- homemade caramel
 - sea salt flakes



DIRECTIONS

1. Heat water in a big pot or big wok pan over medium heat.
2. Add cinnamon, caramel syrup and brown sugar.
3. Once sugar has dissolved add butter.
4. Once butter has melted, remove from heat and add baking soda. Mix well.
5. Start adding flour little by little and mixing well. Once you have added all of the flour, leave aside to cool completely.
6. Cover the dough with cling film and store in the fridge over night.
7. Roll out the dough and cut out the cookies. Cover a baking tray with parchment paper and arrange the cookies on it. Leave some room apart between the cookies as they will expand during baking.
8. Bake the caramel cookies in 200°C bottom top heat on the middle shelf of the oven for about 10 minutes.
9. Allow to cool on the baking tray for at least 10 minutes before removing. The cookies will harden while cooling.
10. Decorate the cooled cookies with some homemade caramel (recipe available on the website). You can also sprinkle some sea salt over the caramel if you want to add a hint of salty flavour to the cookies. You need to add the salt before the caramel sets.
11. Store the cookies in an airtight container to keep them fresh for longer.