

CARAMEL APPLE COOKIES

- 10 packets spiced apple cider instant drink mix
- 30-40 soft caramel candies
- 3 cups of all-purpose flour
- 1 cup white sugar
- 2 sticks of butter (room temperature)
- 2 eggs
- 1 tsp baking soda
- 1 tsp vanilla
- ½ tsp baking powder
- ½ tsp salt
- ½ tsp cinnamon
- ½ cup powdered sugar (to dust cookies - optional)



RECIPE INSTRUCTIONS

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Preheat your oven to 350 degrees, line baking sheet with parchment paper, and assemble ingredients.

In a separate bowl, combine the flour, baking powder, and baking soda with a whisk. Set this bowl to the side.

In your Bosch kitchen stand mixer, cream together your sugar, butter, all apple cider packets, and salt using your cookie paddle attachment. The batter should become whipped and somewhat fluffy-looking. (Note: Make sure your butter is room-temperature so that your cookie paddles don't get damaged.)

Beat the vanilla, cinnamon, and eggs into your fluffy batter. Once it is all combined, take your dry ingredients bowl and slowly add its contents to your stand mixer as it mixes. Allow your mixer to run until all ingredients are well-combined.

Scoop 2 tablespoons of cookie dough from your mixer, form a ball, then flatten the ball onto the parchment paper-lined baking sheet. Place one caramel candy in the center of the flattened ball and wrap the dough around the candy until the caramel is completely covered. Place each filled dough ball 2-3 inches apart.

Bake for 11-14 minutes or until the cookies are lightly browned around the edges. Allow them to cool until just warm to the touch, dust cookies with powdered sugar if you'd like, then enjoy! You should have 30-40 cookies, though you can easily double the batch in your Bosch mixer, as it can make up to 34 dozen cookies at once.

*Tip – If your caramel apple cookies do become cold, you can pop them into the microwave for 10 seconds and enjoy them all warmed up!