

Gluten-Free Salted Caramel Chocolate Cookies

Yield: 24 servings

These decadent gluten-free cookies are made with almond flour and stuffed full of chocolate caramels and taste oh-so-good right out of the oven or a few days later. You can use any chocolate caramel candy for the filling, or try some dark chocolate for some extra tasty goodness!

Recipe from Half Baked Harvest Cookbook

Ingredients

6 tablespoons unsalted butter
4 ounces bittersweet chocolate, chopped
2 cups semisweet chocolate chips
3 large eggs
1/2 cup granulated sugar
2 teaspoons pure vanilla extract
1/2 cup plus 2 tablespoons finely ground almond flour
2 tablespoons unsweetened cocoa powder
1/4 teaspoon baking soda
1/4 teaspoon kosher salt
Nonstick cooking spray, for greasing
24 Dove Promises Milk Chocolate and Caramel Candies

Directions

1. Preheat the oven to 325 degrees.
2. In a medium saucepan, combine the butter, bittersweet chocolate, and chocolate chips. Cook over low heat, stirring often, until fully melted. Remove from heat immediately and let cool slightly.
3. In a medium bowl using a handheld mixer, beat the eggs and sugar together on high for 2-3 minutes until light and fluffy.
4. Add the vanilla and the cooled chocolate mixture and beat for 1 to 2 minutes until all combined.
5. Add the almond flour, cocoa powder, baking soda, and kosher salt and beat until fully combined and smooth. [Note: the batter should be thick but pourable]
6. Cover the bowl and chill in the fridge at least 1 hour or up to overnight. [Note: if batter was chilled overnight, remove from refrigerator for 1 hour before continuing to step 8]
7. Scoop out 2 (small) tablespoons of dough and place them about 2 inches apart on the baking sheet lined with parchment paper.
8. Grease your hands with cooking spray and flatten the dough into small disks, about 2 inches in diameter, and place a caramel in the center.
9. Scoop out a rounded teaspoon of dough, flatten into a disk, and place over the caramel, pinching the layers of dough together.
10. Bake for 10-12 minutes, until edges are just set.
11. Remove from the oven and sprinkle with flaky salt.
12. Let cool for at least 5 minutes on the baking sheet before serving. Store in airtight container.

Nutrition Facts	
servings per container	
Serving size	1 (44g)
Amount per serving	
Calories	200
	% Daily Value*
Total Fat 13g	17%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 50mg	2%
Total Carbohydrate 21g	8%
Dietary Fiber 1g	4%
Total Sugars 18g	
Includes 13g Added Sugars	26%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 28mg	2%
Iron 1mg	6%
Potassium 104mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.