Salted Caramel Ginger Cream Cookies

Try this simple showstopper! Soft and chewy ginger spiced cookies topped with a layer of caramel buttercream and Werther's Original Chewy Caramel sauce.



www.werthers-original.com

Ingredients

Enjoy our delicious Salted Caramel Ginger Cream Cookies!

Cookie:

- 280 g plain flour
- 2 tsp baking soda
- 1 ½ tsp ground ginger
- 1 tsp ground cinnamon
- ½ tsp kosher salt
- 170 g unsalted butter, room temperature
- 100 g sugar, plus more for rolling cookies
- 110 g packed brown sugar
- 80 g molasses
- 1 egg

Directions

1. For cookies: Combine flour, baking soda, ginger, cinnamon and salt in a large bowl. In the bowl of a stand mixer fitted with a paddle attachment, or using an electric hand mixer, beat butter and sugars until light and fluffy, about 2 minutes, scraping down sides as needed. Add molasses and eggs, one at a time, until combined. Gradually add flour mixture and mix until just incorporated. Wrap bowl of dough in plastic wrap and refrigerate until chilled, about 1 hour.

2. Preheat oven to 175 °C. Line a rimmed baking sheet with parchment paper. Place sugar in a shallow bowl. Portion dough into 3 tablespoon-sized balls and roll in sugar. Place balls 5-cm apart onto prepared baking sheet. Bake until cookies are golden-brown and begin to crack on top, about 10 to 12 minutes. Allow to cool on pan for 4 to 5 minutes. Transfer to wire racks to cool completely.

3. For caramel sauce: Meanwhile, combine caramels and water in a microwave-safe bowl. Microwave mixture in 30-second increments, stirring between each increment, until caramels begin to melt, about 1 to 1½ minutes. Add cream and salt, and continue to stir until mixture is smooth, about 1 minute. Set aside to cool.

4. For buttercream and assembly: Using a stand mixer or hand mixer, whip butter until fluffy, about 3 minutes. Sift in powdered sugar and mix slowly until smooth. Add vanilla and 60 ml of caramel sauce, and mix until combined. Pipe buttercream onto cooled cookies and top each with 1 tablespoon of remaining caramel sauce. Garnish with salt and serve.

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Ingredients

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Caramel Sauce:

- 48 Werther's Original Chewy Caramels, unwrapped
- 2 tbsp water
- 2 tbsp heavy cream
- ½ tsp kosher salt

Buttercream and assembly:

- 230 g unsalted butter, room temperature
- 600 g powdered sugar
- 1 tsp pure vanilla extract
- Flakey salt, for garnish

Makes: approx. 16 servings/pieces

Ready in: 85 min

Prep Time: 10 min

Cook Time: 10 min

Chill Time: 65 min