

Twix Cookie Cups

1 Pound	Chocolate Chip Cookie Dough
½ Cup	Milk or Semi-Sweet Chocolate (Melted)
11 Ounce Bag	Kraft Caramels
4 Tbsp	Whipping Cream
	Flakey Sea Salt

- 1. Preheat oven to 350°F.**
- 2. Add about 3 tablespoons of cookie dough to each cup of a nonstick cupcake baking tray**
- 3. Press the dough to form it into the shape of a small bowl/cup. Add more cookie dough or less as necessary to shape it.**
- 4. Pop in the oven to bake for 10 to 12 minutes or until golden on the edges.**
- 5. Take it out of the oven. It will have puffed up but that's fine. Using a spoon, press the center down and edges in to bring back that bowl shape.**
- 6. Allow them to cool down completely to room temperature.**
- 7. Once cool, make the caramel filling. Add the soft caramels and heavy cream to a microwave-safe bowl. Microwave in 30 second intervals, mixing in between each interval until it is completely melted and smooth. This took me 2 to 3 intervals.**
- 8. Fill each cup with about 1 to 2 tablespoons of caramel. Allow it to set for 15 minutes. You need to move fast before the caramel sets.**
- 9. Now add the chocolate to a microwave-safe bowl. On 50% power, microwave in 30-second intervals, mixing in between each interval until it is completely melted and smooth.**
- 10. Add a thin layer of chocolate on top of the caramel and finish off with a sprinkle of salt.**
- 11. Pop in the fridge until the chocolate on top is set.**
- 12. Take out the cookie cups from the tray and enjoy!**