

Deep Dish Caramel Stuffed Chocolate Chip Cookies

- ¾ cup butter
- ¾ cup brown sugar
- ¼ cup white sugar
- 1 egg
- 2 tsp vanilla extract
- 2 cups flour
- 1 tsp baking soda
- 2 tsp cornstarch
- ½ tsp salt
- 1 cup milk chocolate chips
- 12 caramel squares, unwrapped

Preheat oven to 350°.

In a medium bowl, whisk together flour, baking soda, cornstarch, and salt. Set aside.

In a large bowl, beat together the butter and sugars until creamy (about a minute). Beat in the egg and vanilla to combine.

Gradually add flour mixture to the butter mixture, beating well after each addition.

Once dough has come together, stir in the chocolate chips by hand with a wooden spoon.

With a tablespoon of cookie dough make a ball in your hand. Gently use your thumb to make an indent in the middle of the dough ball. Top with an unwrapped caramel. Make another dough ball the same size and press on top of the first dough ball to enclose the caramel.

Bake for 12-15 minutes or until the centers are set and the edges are golden and lightly crisped.

Allow cookies to cool about 5 minutes before transferring to a wire rack to cool completely.