

Caramel Apple Cookies

Ingredients

Dry Ingredients

2.5 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt

Other Ingredients

1 stick butter (softened)
1 1/3 cups brown sugar
1 egg
1/2 cup apple juice
1 cup caramel pieces or morsels
1 apple unpeeled grated
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350. Cream butter and brown sugar then add egg and beat to combine. In another bowl mix dry ingredients. Slowly add dry mixture and apple juice to cream mixture. Stir in caramel, apple, and walnuts. Drop by tablespoon onto greased baking sheet. Bake for 12 minutes or until edges start to become crispy. Let stand for 5 minutes in pan, then remove to wire rack, plate, or belly. Makes about 3 1/2 dozen cookies.