

## Caramel Apple Cider Cookies



Servings:

**16 cookies**

Prep Time:

**15 min**

Cook Time:

**11 min**

### Ingredients

- 2 cup **Apple Cider**
- 1 3/4 cup **Flour**
- 2 tsp **Cinnamon**
- 1/4 tsp **Nutmeg / Allspice / Ginger**
- 1/2 tsp **Baking Soda**
- 1/2 tsp **Baking Powder**
- 3/4 cup **Butter**, softened
- 3/4 cup **Brown Sugar**, packed
- 1/4 cup **Sugar**
- 2 **Egg Yolks**
- 2 tsp **Vanilla Extract**
- 2 tbsp **Apple Cider Reduction**, review recipe
- 16 **Baking Caramels**, frozen
- Spiced Sugar: ---

### Method of Preparation

#### Step 1

Preheat the oven to 350°F. Line a baking sheet with parchment paper.

#### Step 2

*Apple Cider Reduction:*

Add the apple cider to a medium saucepan. Bring to a simmer over medium-low heat.

It will simmer for about 25-35 minutes, until it has reduced to 2 tbsp. Check at 25 minutes, mix with a rubber spatula to make sure it hasn't over reduced.

It will become very thick and bubbly when it is reduced. Remove from heat and cool, it will become hard and sticky.

#### Step 3

In a bowl whisk together the flour, spices, baking powder, and baking soda. Set aside.

#### Step 4

In a different bowl, cream the butter and sugars together until fluffy, about 2 minutes.

#### Step 5

Add in the egg yolks, vanilla, and apple cider reduction. Whisk until the mixture is pale and fluffy, about 3-5 minutes.

#### Step 6

Fold in the dry ingredients into the wet. Cover and chill the dough in the fridge for 15-20 minutes.

- 1/4 cup **Sugar**
- 1/2 tsp **Pumpkin Pie Spice**

**Step 7**

Scoop the dough into 16 mounds, 1 tbsp scoop, there will be left over batter.

Add one caramel in the center.

Add remaining dough to the tops of each cookie, evenly disperse.

**Step 8**

Roll the cookie dough around the caramel into a ball. Make sure all the caramel is completely covered in cookie dough.

**Step 9**

Roll the cookies in the spiced sugar and transfer to a baking sheet.

Bake 6 cookies at a time on one sheet pan for 11-12 minutes.

Cool the cookies on the sheet pan for 10 minutes before transferring to a rack to cool completely.

**For additional recipes & nutrition facts, visit us again at [www.davesmarketplace.com](http://www.davesmarketplace.com)**