

Salted Caramel Chocolate Shortbread

Our chocolate shortbread, made with Werther's Original Soft Crème Caramels, has a creamy salted caramel center. You will love this easy-to-make caramel shortbread!



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Ingredients

Try our delicious sweet & salty shortbread recipe!

- ½ cup unsalted butter
- 6 tablespoon sugar
- ¼ teaspoon vanilla
- ¼ cup cocoa powder
- 1 cup minus 1 tablespoon all-purpose flour
- ¼ teaspoon salt
- 18 pieces Werther's Original Soft Crème Caramels, unwrapped
- Kosher salt

Makes: 18 pieces

Prep Time: 20 minutes

Cook Time: 20 minutes

Directions

1. In a mixer with a paddle cream the butter with the sugar, then add the vanilla and mix. Add the flour, cocoa powder, and salt and mix till blended.
2. Form into balls and place in mini muffin tins. Flatten with the back of a tablespoon measuring spoon. Bake at 375°F for 12 – 15 minutes.
3. As soon as they come out of the oven, use a measuring spoon to make a depression in the top. Roll each caramel into a ball and place it in the depression. As it melts from the heat of the shortbread, sprinkle some kosher salt on the caramel.
4. Let cool and enjoy this unique and delicious salted caramel shortbread!



This delicious recipe contains
Werther's Original Soft Crème Caramels