

## Caramel Butter Pecan Crunch Cookies

The combo of pecan crunch and Werther's Original Soft Crème Caramels in a butter cookie makes them distinctly delicious.



[www.werthers-original.ca](http://www.werthers-original.ca)

### Ingredients

Try our delicious and nutty caramel butter cookies!

- ½ cup butter
- ½ cup sugar
- ¾ cup flour
- ½ teaspoon baking soda
- ½ teaspoon cream of tartar
- ¼ teaspoon salt
- 1 cup corn flakes
- ¼ cup pecan pieces
- ¼ cup sweetened shredded coconut
- 8 pieces Werther's Original Soft Crème Caramels, cut in half

### Directions

1. Preheat the oven to 350°F. In a mixer with a paddle attachment cream the butter then mix in the sugar.
2. Meanwhile in a large bowl combine the flour, baking soda, cream of tartar and salt, stirring well. Add the dry ingredients to the creamed butter/sugar and combine on low.
3. Meanwhile mix the corn flakes, pecans and coconut together in the bowl from the flour. Add to mixer and combine on low until mixed. Test by squeezing some dough together. If it holds together the dough is mixed enough. Make balls 1 ½ inch. Stick the caramel piece inside.
4. Bake on a parchment paper lined sheet pan at 350°F for 20 minutes until the cookies are golden brown. Cool and remove from the cookie sheet.

Our unique and tasty caramel butter pecan cookies are ready for eating. Enjoy!

**Makes:** 12 cookies

**Prep Time:** 20 minutes

**Cook Time:** 20 minutes



**This delicious recipe contains**  
Werther's Original Soft Crème Caramels