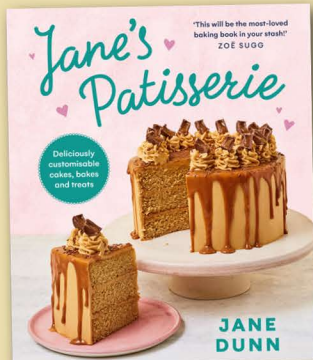


Salted caramel-stuffed NYC cookies from Jane's Patisserie

These cookies from food writer Jane Dunn's debut cookbook, named after her blog, Jane's Patisserie, are incredibly moreish.

"When thinking of cookies, you may think crunchy, or you may think gooey and soft. But do you think a gooey soft centre of caramel? Well, you absolutely should!" says Jane.

"These cookies have a molten caramel centre that is absolutely incredible, along with a salted cookie dough."



■ Jane's Patisserie by Jane Dunn is published by Ebury Press, priced £20

INGREDIENTS (Makes 8)

125g unsalted butter
175g soft light brown sugar
1 egg (medium or large)
1tsp vanilla extract
300g plain flour
One and a half tsp baking powder
Half tsp bicarbonate of soda
1tsp sea salt
250g milk chocolate chips or chunks
8-16 soft caramel sweets

METHOD

1. Beat the butter and soft light brown sugar together until creamy. Add the egg and vanilla extract and beat again.
2. Add the plain flour, baking powder, bicarbonate of soda and sea salt and combine until a cookie dough is formed, then add the chocolate chips or chunks and mix until they are evenly distributed.
3. Portion your dough out into eight balls - each should weigh about 110g. Once rolled into balls, flatten slightly and put one or two soft caramels in the middle, then wrap the cookie



dough around the caramels and re-roll into balls. Put into the freezer for at least 30 minutes, or in the fridge for an hour or so. While the cookie dough is chilling, preheat the oven to 200°C/180°C fan and line two baking trays with parchment paper.

4. Take your cookies out of the freezer or fridge and put onto the lined trays (I do four cookies per tray) and bake for 12-14 minutes. Once baked, leave the cookies to cool on the trays for at least 30 minutes as

they will continue to bake while cooling.

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CUSTOMISE

You can swap the caramels for spreads such as chocolate and hazelnut spread. Freeze teaspoons of spread for 30 minutes, then wrap the cookie dough around the frozen spread in the same way. The milk chocolate can be switched to white or dark chocolate.

