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Easy Choco-Caramel Cookies

INGREDIENTS

- 1 box of chocolate cake mix
- 2 eggs, room temperature
- 1/2 cup vegetable oil
- 3/4 cup caramel chips
- Powdered sugar as needed

DIRECTIONS

- Preheat oven at 350F.
- Place 1/2 cup powdered sugar in a small bowl. Set aside.
- Line a cookie sheet with parchment paper. Set aside.
- In a large bowl mix chocolate mix, eggs and oil.
- Mix until well blended by hand with a whisk or with an electric mixer.
- Add caramel chips and stir dough by hand until combined.
- Cookie dough will be thick.
- Taking a tablespoon of dough at a time, make 1" balls.
- Roll dough balls in powdered sugar.
- Place on cookie sheet.
- Bake in preheated 350F oven for about 12-15 minutes or until cookie bottoms are golden.
- Cookies will be soft on top so make sure to keep them in the oven AFTER you shut off heat, about 5 minutes.
- Remove from oven and allow to cool before serving.



NONNA'S TIPS

- I like using sunflower oil for my baked goods because it's very light. If you can't find it, use canola oil.
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- Use a regular chocolate cake mix not a fancy type one for this recipe. It will work better.
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- These cookies look like big chocolate chip ones. I made them big because my family likes them that way. I got 20 big cookies from one batch.