

Foodnity Recipes

Salted Caramel Apple Pie Cookies Recipe

30 min Prep time	**12 min** Cook time	**42 min** Total time
24 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

For the Apple Filling

- [ ] 3 cups Granny Smith apples, finely diced
- [ ] 2 tbsp butter
- [ ] 1/4 cup brown sugar
- [ ] 1 tsp ground cinnamon
- [ ] 1 tbsp lemon juice
- [ ] 1/2 cup salted caramel sauce, thickened

For the Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 1 large egg, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp ground cinnamon

For the Topping

- [ ] Flaky sea salt for sprinkling
- [ ] Extra caramel drizzle (optional)

Instructions

1. Melt 2 tablespoons of butter in a skillet over medium heat. Add the diced apples, brown sugar, cinnamon, and lemon juice. Cook for about 8-10 minutes, stirring occasionally, until the apples are tender and the liquid has thickened into a syrup. Let this mixture cool completely before using.

2. In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until light and fluffy. Beat in the egg and vanilla extract. In a separate bowl, whisk together the flour, baking soda, salt, and cinnamon, then slowly mix the dry ingredients into the wet batter until just combined.

3. Take a tablespoon of cookie dough and flatten it in your palm. Place a small spoonful of the cooled apple mixture in the center, topped with a small dollop of salted caramel. Carefully fold the dough around the filling, pinching it shut and rolling it into a smooth ball.

4. Place the balls on a parchment-lined baking sheet and chill in the refrigerator for 30 minutes. Preheat your oven to 350°F (175°C). Bake for 10-12 minutes, just until the edges are lightly golden but the centers still look soft.

5. Remove from the oven and immediately sprinkle a pinch of flaky sea salt over each cookie. Let them sit on the pan for 5 minutes to set before transferring to a cooling rack.

Nutrition per serving

420 kcal	6 g	54 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your caramel is too thin, you can simmer it for a few minutes to thicken it up so it doesn't leak as much.
- For a more intense apple flavor, you can add a tiny pinch of nutmeg to the apple filling.
- Make sure the apple filling is completely cold; if it's warm, it will melt the cookie dough and make them flat.