

## SIGNATURE RECIPE 07

# Salted Caramel Espresso

*Nutty browned butter, bold espresso, chocolate chips, and pieces of caramel frozen overnight and folded straight into the dough.*



### YIELD

**About 15 large cookies**

### PORTION

**90 g each**

### CHILL

**Overnight  
(caramel frozen overnight too)**

### BAKE

**350°F (175°C) ·  
about 12 minutes**

## Ingredients

- 1 cup plus 2 Tbsp (250 g) unsalted butter, browned and reduced to about  $\frac{7}{8}$  cup (200 g)
- 1 Tbsp instant espresso powder
- $\frac{3}{4}$  cup plus 2 Tbsp (170 g) packed dark brown sugar
- $\frac{1}{2}$  cup (100 g) granulated sugar
- 2 large eggs, room temperature
- 1 Tbsp pure vanilla extract
- 1 Tbsp whipping cream
- 2  $\frac{1}{2}$  cups (300 g) all-purpose flour
- 1 tsp baking soda
- $\frac{1}{2}$  tsp baking powder
- $\frac{3}{4}$  tsp fine sea salt
- 1 cup (170 g) dark or semi-sweet chocolate chips
- $\frac{3}{4}$  cup (130 g) soft caramel pieces
- flaky sea salt for topping
- caramel sauce for drizzling (optional)

## Method

- 1 Cut the soft caramel into small pieces, arrange in a single layer on a parchment-lined tray, and freeze overnight. Keep frozen until the moment you fold them in.
- 2 Brown the butter in a light-coloured saucepan over medium heat, stirring frequently, until it foams and the milk solids turn golden brown with a rich, nutty aroma. Immediately transfer to a mixing bowl.
- 3 Stir the espresso powder into the warm browned butter until dissolved, then cool 15–20 minutes.
- 4 Add both sugars to the cooled butter and mix until well combined. Add the eggs one at a time, then the vanilla and whipping cream, mixing until smooth.
- 5 In a separate bowl, whisk together the flour, baking soda, baking powder, and fine sea salt. Gradually add the dry ingredients to the wet mixture and mix only until a soft dough forms.
- 6 Fold in the chocolate chips. Remove the caramel pieces from the freezer and gently fold them directly into the dough, working quickly so the caramel stays frozen.
- 7 Divide into 90 g portions, shape tall dough balls, set on a parchment-lined sheet, cover, and refrigerate overnight.
- 8 Heat the oven to 350°F (175°C). Space the chilled dough well apart on parchment and bake about 12 minutes, until the edges are set but the centres still look slightly soft.
- 9 Sprinkle immediately with flaky sea salt and cool on the sheet 10–15 minutes before moving to a rack. Drizzle with caramel sauce before serving, if you like.

**Ruthie's tip** Keep the caramel frozen until the moment you add it to the dough — it folds in cleanly and won't turn sticky. Avoid overbaking; the cookies keep setting as they cool.

**Allergens:** Contains wheat, egg, milk; may contain soy.