

Turtle Cookies

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1 cup (2 sticks) unsalted butter, softened
¾ cup granulated sugar
¾ cup packed light brown sugar
1 teaspoon salt
1 tablespoon real vanilla extract
½ teaspoon white vinegar*
2 large eggs
1 ½ teaspoons baking soda
3 cups all-purpose flour
1 cup semi-sweet chocolate chips
1 cup caramel bits
1 cup pecans, toasted and chopped**

Preheat oven to 350 and line cookie sheets with parchment paper or silpat mats to prevent the caramel from sticking.

Cream the butter, sugar, salt, vanilla, and vinegar together until light and fluffy, five minutes. Add the eggs and baking soda and beat until combined. Add the flour and mix just until combined. Add the chocolate chips, caramel bits, and pecans, and either stir them in or beat just until combined.

Using a cookie scoop, portion the dough out onto the cookie sheets, leaving an inch between cookies. Bake for 10-12 minutes or just until the cookies are beginning to get golden brown around the edges. Remove and leave on pan for 5 minutes before removing cookies to a wire rack to cool completely. Repeat with remaining dough.

*The vinegar helps make the cookies tender. You can not taste it, as the extra baking soda neutralizes its flavor.

** To toast the pecans, place them in a single layer on a microwave-safe plate. Microwave in 30-second intervals, stirring in between with fingers, until toasted and fragrant, 1-2 minutes total. Set aside to cool. Chop before using in recipe.