

## Salted Caramel Chocolate Shortbread

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Our chocolate shortbread, made with Werther's Original Chewy or Soft Caramels, has a creamy salted caramel center. You will love this easy-to-make caramel shortbread!



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Try our delicious sweet & salty shortbread recipe!

### Ingredients

- ½ cup unsalted butter
- 6 Tbsp. sugar
- ¼ tsp. vanilla
- ¼ cup cocoa powder
- 1 cup minus 1 Tbsp. all-purpose flour
- ¼ tsp. salt
- 18 pieces (4.51 oz.) Werther's Original Chewy or Soft Caramels, unwrapped
- Kosher salt

**Makes:** 18 pieces

**Prep Time:** 20 minutes

**Cook Time:** 20 minutes

### Instructions

1. In a mixer with a paddle cream the butter with the sugar, then add the vanilla and mix. Add the flour, cocoa powder, and salt and mix till blended.
2. Form into balls and place in mini muffin tins. Flatten with the back of a tablespoon measuring spoon. Bake at 375°F for 12 - 15 minutes.
3. As soon as they come out of the oven, use a teaspoon measuring spoon to make a depression in the top. Roll each caramel into a ball and place it in the depression. As it melts from the heat of the shortbread, sprinkle some kosher salt on the caramel.
4. Let cool and enjoy this unique and delicious salted caramel shortbread!