

Ingredients

- 1 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar, packed
- 1 large egg
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup caramel sauce
- 1 teaspoon sea salt flakes

Directions

1. Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a large mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy.
3. Beat in the egg and vanilla extract until well combined.
4. In a separate bowl, whisk together the flour, baking powder, and salt.
5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
6. Roll the dough into 1-inch balls and place them on the prepared baking sheet, spacing them about 2 inches apart.
7. Use your thumb or the back of a spoon to make an indentation in the center of each cookie.
8. Bake the cookies for 10-12 minutes, or until the edges are lightly golden.
9. Remove the cookies from the oven and let them cool slightly on the baking sheet.
10. Fill each indentation with a spoonful of caramel sauce and sprinkle with sea salt flakes.
11. Allow the cookies to cool completely before serving.

Variations & Tips

For a nutty twist, you can roll the cookie dough balls in chopped pecans or walnuts before baking. If you prefer a chocolatey version, add a few chocolate chips to the caramel filling. For those who enjoy a bit of spice, a pinch of cinnamon or nutmeg in the dough can add a warm, aromatic flavor. Remember, the key to these cookies is the balance of sweet and salty,

so feel free to adjust the amount of sea salt to suit your taste.