

PREP: 15 min
COOK: 10 min
SERVES: 12

Chocolate Salted Caramel Thumbprint Cookies

A crunchy cocoa-rich cookie, topped with a puddle of luscious salted caramel and a drizzle of chocolate. Is this maybe the most decadent cookie ever? We think so!

Ingredients

½ cup (125ml) coconut oil, softened

2/3 cup (150g) coconut sugar (or raw sugar)

1 large egg

1 tsp Queen Organic Vanilla Bean Paste

1 cup (150g) wholemeal plain flour

½ cup (60g) cacao

¾ teaspoon salt

Salted caramel sauce

Extra sea salt

Dark chocolate to melt and drizzle, if desired

Method

STEP 1

In the bowl of an electric mixer, beat the coconut oil and coconut sugar together until smooth. Add the egg and vanilla bean paste and mix until combined.

STEP 2

Add the flour, cacao and salt and mix until the dough comes together. Refrigerate for 1 hour.

STEP 3

Pre-heat the oven to 160C (fan forced) and line a baking tray with baking paper. Take the dough out of the fridge and roll into balls using a tablespoon of dough at a time. Place on the tray leaving a few centimetres between each one. Using your knuckle or finger, press down in the middle of each one to make a well.

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Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Method

STEP 4

Bake for approximately 10 minutes or until the biscuits are just set when you touch them.

STEP 5

Leave them to cool on the tray out of the oven for 5 minutes and then transfer to a wire rack to cool completely. When cool, fill with salted caramel and sprinkle with sea salt and drizzle over melted dark chocolate if you want to.

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