



PREP: 20 min
COOK: 12 min
SERVES: 12

Salted Caramel Choc Chip Popcorn Cookies

Who says popcorn is just for the movie cinema? Not us! These scrumptious cookies mix freshly popped popcorn with crunchy salted caramel pieces and gooey choc chips. Eat them fresh from the oven for a soft, chewy treat.

Ingredients

1 cup (220g) firmly packed light brown sugar
1/2 cup (80g) dark brown sugar
160g softened unsalted butter
1 tsp Queen Finest Single Origin Vanilla Extract Madagascar
1 egg
1 1/4 (190g) cups plain flour
1/2 tsp bicarb soda
1/2 cup (90g) chocolate chips
Dr. Oetker Salted Caramel Crunch
1/4 cup popcorn kernels, popped

Method

STEP 1

Pre-heat oven to 160C (fan forced), line two biscuit trays with baking paper and leave to one side.

STEP 2

Freshly pop popcorn kernels following the instructions on the packet. Alternatively, use 3 cups of pre-packaged popped popcorn.

STEP 3

Use a stand mixer or hand held electric beaters to cream together brown sugars, butter, and Vanilla Extract. Beat until mixture is pale, light, and fluffy. Add egg and beat until well combined.

STEP 4

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Method

Sift together flour and bicarb soda. Incorporate sifted flour mixture into butter sugar mixture 1/2 cup at a time. Mix through chocolate chips and 2 cups of popped popcorn. The popcorn will break into smaller pieces through the dough.

STEP 5

Separate mixture into 12 even sized balls, a regular ice cream scoop creates the perfect portion. Place onto prepared baking trays with plenty of room in between, the cookies will spread while baking. Flatten slightly, and press extra pieces of popped popcorn to the outside of cookie dough. Sprinkle with salted caramel crunch and bake for 8-12 minutes until the edges are golden.

STEP 6

Immediately after removing from the oven, use a fork to pull the edges of the piping hot cookie towards it's centre. This will help to keep your cookie centres soft and delicious. Allow to cool, and enjoy with a vanilla milkshake!

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