

DINNERLY



Fall Fest! Caramel Popcorn Cookies

with Peanuts & White Chocolate



1h



2 Servings

If you want to feel like you're walking around the most autumnal state fair around, you just need this cookie in hand. Studded with white chocolate chips, peanuts, caramel bits, and popcorn, this is what we would so humbly call an explosion in your mouth. We've got you covered! (2p-plan serves 12; 4p-plan serves 24)

WHAT WE SEND

- 3 oz popcorn kernels
- 4 oz caramel bits ^{1,3}
- 1 oz salted peanuts ⁴
- 2 oz dark brown sugar
- 5 oz granulated sugar
- 5 oz all-purpose flour ⁵
- ¼ oz baking soda
- 2 oz white chocolate chips ^{1,3}

WHAT YOU NEED

- neutral oil
- 6 tablespoons butter, softened ¹
- 1 large egg ²
- vanilla extract
- kosher salt

TOOLS

- large pot
- rimmed baking sheet
- parchment paper
- handheld electric mixer

ALLERGENS

Milk (1), Egg (2), Soy (3), Peanuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 250kcal, Fat 13g, Carbs 31g, Protein 3g



1. Make popcorn

In a large pot, add **3 tablespoons oil** and **3 popcorn kernels**; cover and heat over medium. When they start to pop, add remaining kernels. Cover and wait until kernels begin to pop. Cook, constantly shaking pot, until popping subsides, 3–5 minutes. Transfer to a large bowl.



2. Prep ingredients

Preheat oven to 350°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

Finely chop **half of the caramel bits** (save rest for own use). Coarsely chop **peanuts**.



3. Cream butter & sugar

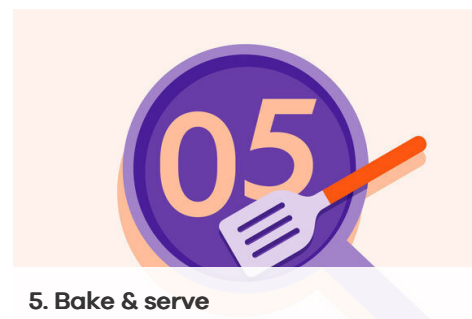
In a medium bowl, combine **⅓ cup packed brown sugar**, **½ cup granulated sugar**, and **6 tablespoons softened butter**. Using a handheld electric mixer, beat until lightened in color and fluffy, about 2 minutes. Add **1 large egg** and **1 teaspoon vanilla**. Beat until combined.



4. Finish batter

Add **flour** and **½ teaspoon each of salt and baking soda**. Fold in **chocolate chips, peanuts, caramel bits**, and **3 cups of the popcorn** (It's okay if popcorn gets crushed. Save the rest for snacking!). Batter should be just holding ingredients together.

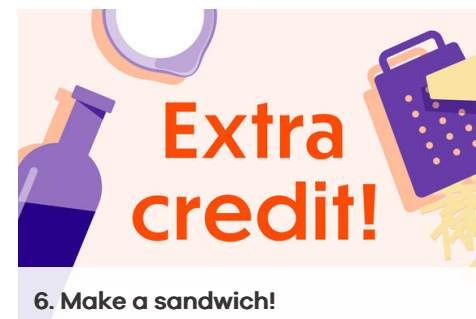
Transfer to fridge and let chill for 20 minutes.



5. Bake & serve

Roll **dough** into balls, about 2 heaping tablespoons each (should make 10–12 cookies). Place on prepared baking sheet, spaced at least 2 inches apart. Working in batches if necessary, bake on center oven rack until edges just begin to brown, 13–15 minutes. Let rest on baking sheet, 5 minutes.

Transfer **caramel popcorn cookies** to a wire rack; let cool completely before serving. Enjoy!



6. Make a sandwich!

Two of these cookies would taste great with some vanilla ice cream in between.