

## Cashew-Caramel Cookies

Source: Martha Stewart's Cookies

Carolyn T's  
Cookbook

Servings: 36



**1 2/3 cups all-purpose flour**  
**1/2 teaspoon salt**  
**2 1/2 cups cashews, roasted, salted**  
**2 tablespoons canola oil, plus 1 teaspoon**  
**1 stick unsalted butter (8 tablespoons)**  
**softened**  
**3/4 cup light brown sugar, packed**  
**1/2 cup granulated sugar**  
**1 large egg**  
**1 teaspoon vanilla extract**  
**24 cubes caramel candy, 7 ounces, soft**  
**type**  
**1/4 cup heavy cream**

**Blog: Carolyn T's Blog:**  
**<http://tastingspoons.com>**

*Per Serving (excluding unknown items): 155 Calories;  
9g Fat (50.6% calories from fat); 3g Protein; 17g  
Carbohydrate; 1g Dietary Fiber; 15mg Cholesterol;  
50mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean  
Meat; 0 Non-Fat Milk; 1 1/2 Fat; 1/2 Other  
Carbohydrates.*

*Notes: Plastic wrap and foil both stick to the caramel topping. Ideally, freeze these individually on a large cookie sheet, then place in a plastic bag so they won't stick together. Someone on the Martha website suggested reducing the amount of heavy cream to eliminate the stickiness. Don't know if that would work or not.*

*Description:*

1. Preheat oven to 350 degrees. Sift flour and salt together. Coarsely chop 1 cup cashews; set aside. Process remaining 1 1/2 cups cashews in a food processor until finely chopped. Pour in oil. Process until mixture is creamy, about 2 minutes.
2. Put cashew mixture, butter, and sugars in the bowl of an electric mixer fitted with the paddle attachment; mix on medium speed until fluffy, about 2 minutes. Mix in egg and vanilla. Reduce speed to low; gradually add flour mixture. Mix in reserved chopped cashews.
3. Shape dough into 1 1/2-inch balls; space 2 inches apart on 2 parchment-lined baking sheets. Bake 6 minutes; gently flatten with a spatula. Bake until bottoms are just golden, 6 to 7 minutes more. Let cool completely on sheets on wire racks.
4. Melt caramels with cream in a small saucepan over low heat, stirring. Let cool. Using a spoon, drizzle caramel over cookies; let set. Store airtight in single layers.