



Caramel-Filled Maple-Pecan Cookies

Servings: **0 cookies**

How can anyone say no to Caramel-Filled Maple-Pecan Cookies? So sweet and delicious, you're going to love these!

Ingredients

1 package cream cheese, softened
1 cup butter, softened
1/2 cup sugar
2 teaspoons maple extract
2 1/2 cups flour
24 Kraft caramels
4 teaspoons half-and-half
1/2 cup finely chopped pecans

Directions

Heat oven to 350°F. Beat cream cheese and butter in large bowl with mixer until blended. Add sugar and extract; mix well. Gradually add flour, beating well after each addition.

Microwave caramels and half-and-half in small microwaveable bowl on high 1 1/2 minutes or until caramels are completely melted and mixture is well blended, stirring after 1 minute. Cool 5 minutes. Meanwhile, shape dough into 48 (1 inch) balls. Roll in nuts until evenly coated. Place, 2 inches apart, on parchment covered baking sheets. Indent centers.

Pour caramel sauce into resealable plastic bag. Cut small piece off one bottom corner of bag; use to squeeze caramel sauce into indentations in dough.

Bake 12 to 14 minutes, or until edges are lightly browned. Cool on baking sheets 5 minutes. Remove to wire racks; cool completely.

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