

Salted Caramel-Pretzel Thumbprint Cookies

Posted on [Entertain the Possibilities](#) blog

Recipe source: *Sweet* by the editors of [Food Network Magazine](#) (cookbook)



INGREDIENTS:

- 1 ½ cups broken thin pretzel sticks
- 2 sticks unsalted butter, at room temperature
- 2/3 cup sugar
- 2 large egg yolks
- 2 tablespoons honey
- 2 teaspoons vanilla extract
- ½ teaspoon fine salt
- 1 ¾ cups all-purpose flour
- ½ cup dulce de leche or thick caramel sauce
- Flaky sea salt, for sprinkling

DIRECTIONS:

- Put ¼ cup pretzels in a resealable plastic bag and crush into coarse crumbs with a rolling pin.
- Beat the butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 5 minutes.
- Whisk the egg yolks, honey, vanilla and fine salt in a medium bowl, then add to the butter mixture and beat until incorporated, scraping down the bowl as needed.
- Reduce the mixer speed to low; add the flour and pretzel crumbs and beat until just combined.

- Put the remaining 1 ¼ cups pretzels in the resealable plastic bag and rough crush with the rolling pin; spread on a rimmed baking sheet.
- Drop tablespoonfuls of dough on top of the pretzels and roll into balls, pressing so the pretzels adhere.
- Refrigerate until firm, about 30 minutes.
- Position racks in the upper and lower thirds of the oven and preheat to 325° F.
- Line 2 baking sheets with parchment paper (or silpats). Arrange the cookies about 1 ½ inches apart on the prepared baking sheets.
- Make a deep indentation in each with your thumb.
- Bake, switching the pans halfway through, until lightly golden, 15 to 18 minutes.
- Re-indent with the back of a teaspoon, if necessary.
- Let cool 3 minutes on the baking sheets, then transfer to racks to cool completely.
- Fill each indentation with the dulce de leche (a generous half-teaspoon or so) and sprinkle lightly with sea salt.

Yield: About 24 cookies