



Salted Caramel “Waffle” Cookies

Made with our Butter Infused Olive Oil! Great for dunking!

You Will Need:

1/3 Cup Delavignes Butter Infused Olive Oil	1/4 teaspoon almond extract
1 Cup packed brown sugar	1/4 teaspoon salt
1/2 teaspoon baking soda	3 Tablespoons milk
1/2 teaspoon cornstarch (or arrowroot powder)	1 1/4 Cups flour
1/2 teaspoon vanilla extract	coarse salt for garnishing

Instructions: Preheat oven to 400F. In a large bowl: beat the brown sugar and **Butter Infused Olive Oil** with electric mixer until smooth. Add baking soda, cornstarch, vanilla & almond extracts, salt & milk and beat until smooth. Beat in flour until well-incorporated. Using cookie scoop (or two tablespoons) drop dough 2 inches apart on an ungreased baking sheet. Oil a dinner fork and press into tops of cookies to flatten and create a “waffle” pattern. Sprinkle each cookie with a pinch of coarse salt and bake for 7-9 minutes (keep an eye on them!) Cookies should be slightly golden. Let cool for 5 minutes before transferring to a wire rack. Recipe yields approx 20 cookies. Enjoy!