



# RECIPE

rhino

♥ recipes worth sharing

## Butterfinger Caramel Crunch COOKIES



### Description:

These thick and chewy cookies are loaded with crunchy Butterfinger candy pieces, gooey caramel bits, and optional pecans for the perfect sweet-and-salty treat. With crisp edges and soft centers, they're ideal for bake sales, holiday trays, and sharing with family and friends.

### INGREDIENTS

#### Cookie Dough

- 1 cup unsalted butter, softened
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup caramel bits
- 1 cup crushed Butterfinger candy bars
- ½ cup chopped pecans, optional

### RHINO TIP



Chill the dough for 30–60 minutes before baking to help prevent spreading and keep the cookies thick and chewy. Slightly underbake the cookies and allow them to cool on the baking sheet for 5 minutes so the centers finish setting while staying soft and gooey.



PREP TIME  
15 min



CHILL TIME  
30 min



COOK TIME  
10–12 min



TOTAL TIME  
55–57 min



YIELD  
24 cookies

### STEP-BY-STEP INSTRUCTIONS



#### 1 Prepare the dough.

Preheat the oven to 350°F and line baking sheets with parchment paper. In a large bowl, cream together the butter, brown sugar, and granulated sugar until light and fluffy. Beat in the eggs and vanilla.



#### 2 Add the dry ingredients.

In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add the dry ingredients to the wet ingredients and mix until just combined.



#### 3 Add the mix-ins.

Fold in the caramel bits, crushed Butterfinger pieces, and pecans, if using.



#### 4 Chill the dough.

Cover and refrigerate the dough for 30–60 minutes to help prevent spreading and create thicker cookies.



#### 5 Bake the cookies.

Drop rounded tablespoons of dough onto the prepared baking sheets, spacing them about 2 inches apart. Bake for 10–12 minutes, until the edges are golden and the centers are still soft.



#### 6 Cool and serve.

Allow the cookies to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

### TIPS & VARIATIONS



#### 1. Butterfinger Minis

Use chopped Butterfinger Minis instead of crushed candy bars for larger candy pieces and easier preparation.



#### 2. Heath Bar Variation

Substitute chopped Heath bars for the Butterfingers for a buttery toffee flavor.



#### 3. Add Pecans

Stir in ½ cup chopped pecans for extra crunch and a nutty flavor.



#### 4. Freeze Dough Balls

Freeze unbaked dough balls and bake straight from frozen for fresh cookies anytime. Add 1–2 minutes to the baking time.



#### 5. Flaky Sea Salt Finish

Sprinkle the warm cookies with flaky sea salt after baking to balance the sweetness and enhance the caramel flavor.



Family favorites, one recipe at a time.

