

No Bake Salted Caramel Cookies

INGREDIENTS

- 2 cups granulated sugar
- $\frac{3}{4}$ cup butter 1 $\frac{1}{2}$ sticks, unsalted
- $\frac{2}{3}$ cup evaporated milk
- 1 3.4 oz box instant butterscotch pudding mix
- 3 $\frac{1}{2}$ cups quick oats
- Dash of salt to taste
- 1 cup semi-sweet chocolate chips
- $\frac{1}{2}$ cup toffee chips

INSTRUCTIONS

1. Line a surface or baking sheets with wax paper or a silicone mat.
2. In a large saucepan, combine sugar, butter, and evaporated milk. Heat over medium, stirring constantly until butter melts.
3. Bring mixture to a boil and allow it to boil without stirring for 4 minutes.
4. Remove from heat and stir in the instant butterscotch pudding mix and salt until fully dissolved.
5. Add quick oats, chocolate chips, and toffee chips. Stir quickly to combine.
6. Drop spoonfuls onto wax paper and flatten slightly if desired.
7. Cool at room temperature for 1 hour or refrigerate for faster setting.

Notes

- Quick oats work best for chewy texture.
- Boil mixture for exactly 4 minutes to ensure cookies set properly
- Chill cookies for a firmer texture and longer storage.
- Optional: Top with flaky sea salt before cooling for an extra pop of flavor.