

### **MISO CARAMEL CRACKER COOKIES**

(from [Molly Yeh](#))

11 ounces store-bought caramels

2 tablespoons heavy cream

1 + 1/2 tablespoons miso paste

About 2 1/2 sleeves butter crackers, such as Ritz (about 72 crackers)

8 ounces chopped dark chocolate or dark chocolate chips (see my comments)

Sprinkles, for topping

In a medium pot, combine the caramels and heavy cream. Heat over medium low, stirring, until the caramels are melted and the mixture is smooth, about 7 minutes. Stir in the miso and remove from the heat. Let cool for a few minutes, so the caramel can thicken slightly.

Arrange half of the crackers salty-side down on a baking sheet lined with parchment and drop about 1 teaspoon caramel per cracker. Top each with another cracker salty-side up. Refrigerate for 30 minutes.

In a double boiler or a microwave in 30-second increments, melt the chocolate, stirring until smooth. Let cool slightly. Dip the crackers halfway into the chocolate and place back on the baking sheet. Add sprinkles. Let set in the refrigerator or at room temperature until the chocolate is firm, about 30 minutes.