Home Made Samoas

1 cup (2 sticks) unsalted butter, at room temperature

1/2 cup sugar

2 cups all-purpose flour

1/4 teaspoon baking powder

1/4 teaspoon salt

2 Tablespoons milk

1/2 teaspoon vanilla extract

For the coconut topping:

3 cups shredded sweetened coconut

15 ounces Kraft caramels

3 Tablespoons milk

1/8 teaspoon salt

8 ounces dark chocolate

Cream butter and sugar in mixing bowl until light and fluffy.

​Add dry ingredients, alternating with milk and vanilla.

Dump dough out onto a silpat.

Use hands to press dough into a ball. Roll dough out onto silpat mat.

Use a biscuit or doughnut cookie cutter to cut into circles. Cut a smaller circle out of center.

Place cookie rounds on silpat lined baking sheet.

Bake 10 minutes at 350.

Spread coconut on a silpat mat and bake 10 minutes at 350.

Melt caramels, milk and salt in microwave.

Set aside 1/4 of the caramel and spread over cooled cookies.

​Stir toasted coconut into remaining caramel.

Spoon caramel coconut filling onto caramel topped cookies.

​Melt chocolate in microwave.

Dip bottoms of cookies in chocolate and set on waxed paper to cool. Drizzle tops with additional melted chocolate.