





In a small bowl, stir together butter for the caramel, the brown sugar and gochujang until smooth. Set aside for later, at room temperature.

In a large bowl, by hand, whisk together the remaining butter for the cookie dough, the granulated sugar, egg, salt, cinnamon and vanilla until smooth, about 1 minute.

Switch to a flexible spatula and stir in the baking soda. Add the flour and gently stir to combine. Place this large bowl in the refrigerator until the dough is less sticky but still soft and pliable, 15 to 20 minutes. (Do not be tempted to move this to a smaller bowl before refrigerating because you will need the space in your bowl for the next step. And do not leave the dough in the fridge for long enough that it hardens up as you need it pliable for the next step! If it does sit in the fridge too long and it firms up, just leave it at room temp until it's pliable before moving on to the next step.)

Remove the dough from the refrigerator. Swirl in the gochujang : In 3 to 4 separately spaced out, distinct patches, spoon the gochujang mixture over the cookie dough. Moving in long circular strokes, swirl the gochujang mixture into the cookie dough so you have streaks of orange-red rippled throughout the beige. Be sure not to overmix at this stage, as you want wide, distinct strips of gochujang visible in your cookies.

Using a 2 oz cookie dough or ice cream scoop, scoop the dough onto a sheet pan, cover with plastic wrap and freeze until the dough balls have hardened. Once solid, place the dough balls in a (labeled and dated) ziploc bag.

When ready to bake, preheat oven to 350 degrees, line a cookie sheet with parchment paper or a silpat sheet, set cookies about 3" apart on your sheet pan. Bake about 11 - 13 mins, until lightly golden at the edges and dry and set in the center. You may want to rotate the pan halfway through.

Let cool completely on the sheet pan; the cookies will flatten slightly and continue cooking as they cool. The cookies will keep in an airtight container at room temperature for up to 2 days. The frozen dough will last in the freezer for a couple months.