

from the kitchen of Mary Gayle Braham

Caramel Filled Chocolate Cookies

2 $\frac{1}{4}$ c. Pillsbury Unbleached Flour	2 eggs
3 $\frac{1}{4}$ c. unsweetened Cocoa	1 c. chopped pecans
1 tsp. baking soda	48 Rolo's Caramel Candy
1 c. sugar	unwrapped
1 c. firmly packed brown sugar	1 Tbs. Sugar
1 c. marg. or butter, softened	4 oz. vanilla flavored ^{candy} coating
2 tsp. vanilla	Bon Appetit! ^{desired}
	over →

Heat oven to 375°. Lightly spoon flour into measuring cup, level off. In small bowl, combine flour, cocoa and baking soda; mix well.

In large bowl, beat 1 cup sugar, brown sugar and margarine until light and fluffy. Add vanilla and eggs; beat well. Add flour mixture; blend well. Stir in 1/2 c. of the pecans. For each cookie, with floured hands, shape about 1 tablespoonful dough around 1 caramel candy, covering completely.

In small bowl, combine remaining 1/2 c. pecans and 1 Tbs. sugar. Press one side of each ball into pecan mixture. Place, nut side up, 2 in. apart on ungreased sheets.

Bake at 375° for 7 to 10 min or until set and slightly cracked. Cool 2 minutes; remove from cookie sheets. Cool completely on wire rack.

Melt candy coating in small saucepan over low heat, stirring constantly, until smooth. Drizzle over cookies. 4 doz cookies