

Darlene's Famous Chocolate Rolo Cookies

2 ½ cups	all purpose flour
¾ cup	cocoa powder (I prefer Nestle's)
1 tsp	baking soda
1 cup	granulated sugar
1 cup	brown sugar (prefer light brown sugar)
1 cup	butter, softened (room temperature)
2 tsp	vanilla extract
2	eggs (extra large)(room temperature)
48	Rolo candies (unwrapped & refrigerated)
1 cup	finely chopped pecans (optional)
1 Tbls	granulated sugar
	Vanilla milk chips, melted

Beat butter until really smooth. Add sugars and beat together until well combined. Add eggs & vanilla and beat well. Mix together flour, cocoa and baking soda and gradually add into sugar/egg mixture. Stir in ½ cup pecans (optional). Take Rolo (top side down) and shape dough around it, covering it completely. If using pecans, mix remaining pecans with 1 Tbls sugar, OR just use sugar. Press top side of dough ball into sugar/pecan mixture. Place nut side up on cookie sheet. Bake at 375° for 7 to 10 minutes. Cool 5 minutes on cookie sheet, then move to aluminum foil covered surface to finish cooling completely. Do not use racks! Drizzle melted vanilla milk chips over cookies when cookies are cool.

Notes:

- I always double the recipe and rotate 3 cookie sheets when baking. (One in the oven, one on top of the stove resting for 5 minutes after baking, one being emptied and then reloaded with next batch.)
- When placing dough-covered-candy on cookie sheet, place so the top of the Rolo is DOWN. That way the thicker part of the chocolate coating is DOWN.
- DO NOT cool these cookies on a rack! The caramel will drip through the bottom of the freshly baked cookie.