

Caramel-filled Chocolate Cookies

- 2 cups all-purpose flour
- $\frac{3}{4}$ cup unsweetened baking cocoa
- 1 teaspoon baking soda
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 1 cup butter or margarine, softened
- 2 teaspoons vanilla
- 2 eggs
- $\frac{1}{2}$ cup chopped pecans
- 1 tablespoon granulated sugar
- 48 round chewy caramels in milk, chocolate (from 12-oz bag), unwrapped
- 1 cup white chocolate chips
- $\frac{1}{2}$ tsp canola oil

In small bowl, stir together flour, cocoa and baking soda; set aside. In large bowl, beat 1 cup granulated sugar, the brown sugar and butter with electric mixer on medium speed, scraping bowl occasionally until light and fluffy. Beat in vanilla and eggs. On low speed, beat in flour mixture until well blended. If necessary, cover with plastic wrap and refrigerate 30 minutes for easier handling.

Heat oven to 375 °F. In small bowl, mix remaining $\frac{1}{2}$ cup pecans and 1 tablespoon sugar with floured hands, shape about 1 tablespoon dough around each caramel, covering completely. Press one side of each ball into pecan mixture. Place nut side up 2 inches apart on ungreased cookie sheets. – use parchment paper and cool on it – caramels will not run.

Bake 7 to 10 minutes or until set and slightly cracked. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.

For drizzle: Microwave white chips in decorating bag or plastic bag along with $\frac{1}{2}$ tsp. canola oil for 1 minute and continue for another minute until melted. Make hole in the bag and drizzle over cookies.