



Wolf M-Series Built-In Single Oven



## Stuffed Salted Caramel Cookie



### *Ingredients:*

- 2- $\frac{1}{4}$  c. all-purpose flour
- $\frac{3}{4}$  c. unsweetened cocoa powder
- 1 tsp. baking soda
- $\frac{1}{2}$  tsp. salt
- 2 sticks unsalted butter, room temperature
- 1 c. granulated sugar
- 1 c. light brown sugar
- 2 large eggs
- 2 tsp. vanilla extract
- Rolo<sup>®</sup> candies, unwrapped
- sea salt flakes
- $\frac{1}{2}$  c. granulated sugar for rolling cookie dough

### *Instructions:*

1. Preheat oven to 350 degrees; line cookie sheets with parchment paper, set aside.
2. In medium bowl, whisk together flour, cocoa, baking soda & salt; set aside
3. With mixer, cream together butter, brown sugar, and granulated sugar.
4. Add eggs & vanilla to mixture, mix well.
5. Add dry ingredients, mix on low until combined, do not over mix.
6. Wrap one spoonful of dough around a Rolo candy, then roll ball in  $\frac{1}{2}$  c. granulated sugar & place on cookie sheet.
7. Bake for 8 to 10 minutes, until cookies start to crack. Remove from oven & immediately sprinkle with sea salt flakes.
8. Let cookies cool on sheet for 5 minutes, then transfer to wire cooling rack.

