Rolo Stuffed Cookies



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Recipe by: Laura Vitale

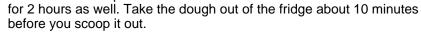
Makes 16 or so

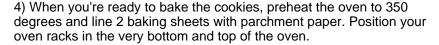
Prep Time: 2 hours 20 minutes Cook Time: 18 minutes

Ingredients

- __1 cup of Unsalted Butter, softened at room temperature
- __2-1/2 cups of All Purpose Flour
- __1 tsp of Salt
 - _1 tsp of Baking Soda
- __1 Egg
- 1 tsp of Vanilla Extract
- __3/4 cup of Granulated Sugar
- __3/4 cup of Brown Sugar
- __1 cup of Semisweet Chocolate Chips __About 15 to 18 Rolos, unwrapped

- 1) In the bowl of a standing mixer fitted with a paddle attachment, cream together the butter and both kinds of sugar.
- 2) Add the egg and vanilla, mix until incorporated, add the flour, salt and baking soda along with the chocolate chips and mix until well to combine.
- 3) Place the dough in a bowl, cover with plastic wrap and pop it in the fridge for about 2 hours. Pop the rolos in the freezer





- 5) Using a large ice cream scoop (the equivalent to 1/4 cup) Scoop out your dough, form into a ball, stuff the center with a rolo, make sure it's well enclosed in the dough, place it on the prepared baking sheet making sure to flatten the top slightly.
- 6) Proceed with the remaining dough making sure to place the cookies a couple of inches apart from each other.
- 7) Bake the cookies for about 15 to 16 minutes or until lightly browned around the edges, you might want to rotate the baking sheets half way through for even baking.
- 8) Allow them to cool slightly before serving.