

**Name**

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**Recipe Title**

Caramel Chocolate Cookies

**Recipe Ingredients**

1 cup flour  
2/3 cup cocoa powder  
1/4 teaspoon salt  
10 tablespoons unsalted butter  
3/4 cup brown sugar  
1/4 cup sugar  
1 egg  
2 teaspoons vanilla extract  
1 cup of chocolate chips  
At least 15 Rolos

**Recipe Instructions**

Mix dry ingredients (flour, cocoa powder, salt) in a bowl.  
Mix brown sugar, butter, and sugar in another bowl until fluffy. Then add egg and vanilla.  
Then add dry ingredients into the other mixture.  
Once everything is mixed together, add in chocolate chips.  
Then chill for at least an hour.  
When chilled, preheat oven to 350 degrees.  
Begin rolling balls about the size of your palm and then tear them in half.  
Place one half on the baking sheet. Then place 1-2 Rolos in the center of the dough.  
After placing them, take the other half of the dough and seal the Rolos in.  
Bake for about 12 minutes or until the tops are set.  
Best served when warm.