

Rolo Cookies

Ingredients:

2 ½ cups of flour	1 c. softened butter/margarine
¾ cup cocoa	2 t. vanilla
1 t. baking soda	2 eggs
1 cup sugar (+ ¼ c. for rolling)	1 c. pecans
1 cup packed brown sugar	48 rolos (9 oz. package)

Directions:

1. Mix dry ingredients in a bowl. Set aside
2. Beat sugars and butter until light and fluffy. Add vanilla and eggs, beat well.
3. Add the dry ingredients.
4. Put pecans into a food processor to finely chop them. Add ½ of the nuts into the cookie mixture.
5. Use your cookie scooper to shape the dough. Push the rolo in the center and pat the dough to completely cover it. Roll in chopped nuts and ¼ cup sugar.
6. Bake 7-10 minutes at 350 degrees.