

## **Rolo Cookies!**

In worship on Sunday April 25th, Pastor Alyssa shared a cookie recipe during children's time. A few people in the chat asked for the recipe so we have included it here for you. If you try out the recipe let Pastor Alyssa know how it goes.

Rolo Cookie Recipe:

### **Ingredients:**

- 1 ⅛ cup flour (⅛ cup is 2 Tbsp.)
- ½ tsp. baking Soda
- ⅜ cup unsweetened Cocoa
- ½ cup sugar
- ½ cup brown sugar
- ½ cup margarine
- 1 egg
- 1 tsp. vanilla
- ¼ cup chopped pecans (optional)
- 24 Rolo candies (there are 8-10 in each roll of Rolos)
- 1 Tbsp. sugar - this is to roll balls of cookie dough in

### **Directions:**

Combine flour, cocoa and baking soda, blend well. Set aside.

In a mixer bowl, combine sugar, brown sugar and margarine. Add vanilla and egg. Beat well. Add flour mixture and mix well.

In a small bowl, mix 1tbsp sugar and ¼ cup chopped pecans.

For each cookie, with floured hands, shape approx. 1 tbsp. Dough around 1 Rolo, covering completely. Dip one side of the cookie into sugar mixture. Place on an ungreased cookie sheet lined with parchment paper.

Bake at 375 for 7-10 minutes or until set and slightly cracked. Cool for 2 minutes before removing from the cookie sheet to the cooling rack.