

Discover the Official Cookie of Red Deer: The Caramel Surprise

Ingredients

625 ml (2 1/2 cups) flour
175 ml (3/4 cup) cocoa
5 ml (1 tsp.) baking soda
250 ml (1 cup) white sugar
250 ml (1 cup) brown sugar
250 ml (1 cup) margarine
10 ml (2 tsp.) vanilla
2 eggs
125 ml (1/2 cup) chopped pecans
40 Rolo Caramels

Topping

125 ml (1/2 cup) chopped pecans
15 ml (1 tbsp.) sugar

Directions

In a large bowl, cream margarine. Beat in both the white and brown sugars until fluffy. Add vanilla and eggs, beat well. Add flour, cocoa and baking soda and blend well. Stir in pecans. Shape 15 ml (1 tbsp.) of dough around 1 Rolo Caramel, making sure it is completely covered.

In a bowl combine the two topping ingredients together. Press one side of each ball in the topping mixture and place nut-side up on an ungreased cookie sheet.

Bake at 180°C (350°F) for 10 minutes. Makes 40 cookies.

Note: If the cookie spreads too much while baking, try adding a little flour to the dough.

Enjoy!