**Cookies Rolo Cookies**

2 ½ cups all purpose flour

¾ cup unsweetened cocoa

1 tsp. baking soda

1 c. sugar

1 c. firmly packed brown sugar

1 c. margarine or butter, softened

2 tsps. Vanilla

2 eggs

1 c. chopped pecans

48 Rolo® chewy caramels in milk chocolate

1 tbsp. sugar

Heat oven to 375˚. Lightly spoon flour into measuring cup; level off. In small bowl, combine flour, cocoa and baking soda; blend well.

In large bowl, beat 1 cup sugar, brown sugar and margarine until light and fluffy. Add vanilla and eggs; beat well. Add flour mixture; blend well. Stir in ½ cup of the pecans. For each cookie, with floured hands, shape about 1 tablespoon dough around 1 caramel candy, covering completely.

In small bowl, combine remaining ½ cup pecans and 1 tbsp. sugar. Press one side of each ball into pecan mixture. Place, nut side up, 2 inches apart on ungreased cookie sheets. Bake at 375˚ for 7 to 10 minutes or until set and slightly cracked. Cool 2 minutes; remove from cookie sheets. Cool completely on wire rack. Makes 4 dozen cookies.