

Chocolate Caramel Surprise Cookies

Ingredients:

- 1/2 cup butter, room temperature
- 1 teaspoon vanilla
- 1 egg
- 1 (8-ounce) package cream cheese, room temperature
- 1 box chocolate cake mix
- Cooking spray
- 1 cup powdered sugar
- 24 caramel-filled chocolate candies (such as Rolos), unwrapped



Directions

1. In a large bowl, combine butter, vanilla, egg, and cream cheese with a hand mixer until fluffy. Add cake mix and stir until smooth.
2. Cover and chill for 30 minutes.
3. Preheat oven to 350°F and spray a cookie sheet with cooking spray while batter chills.
4. Pour powdered sugar into a small bowl.
5. Roll dough into 1 1/4-inch balls and flatten. Wrap each flattened piece of dough around 1 chocolate candy, enclosing completely.
6. Roll each ball in powdered sugar and place on the cookie sheet.
7. Bake for 10–12 minutes.

Makes 2 dozen

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.