

# Chocolate Caramel Treasures

1/2 cup butter

2/3 cup sugar

1 large egg yolk

2 Tbs. whole milk

1 tsp. vanilla

1 cup flour

1/3 cup cocoa

1/4 tsp. salt

1 egg white, beaten

1/2 cup pecans, chopped

4 Tbs. heavy cream

20 caramels

3 oz. semi-sweet chocolate

## Directions:

Using a mixer, blend butter, sugar, egg yolk, milk, and vanilla. Add flour, cocoa, and salt. Blend well. Wrap the dough in plastic and chill for at least 1 hour.

Preheat oven to 350 degrees.

Roll scant Tablespoons of dough into balls. Dip in egg white and then roll in nuts.

Place on cookie sheet lined with parchment and press with thumb to indent and flatten. Bake 12 minutes. Remove from oven and lightly press indent again so it will hold the caramel. Cool a bit on cookie sheet before transferring to a wire rack.

Melt caramels with heavy cream. Fill indentations.

Melt chocolate (may need a bit of shortening to help thin the chocolate) and drizzle over cookies.

Makes about 2 dozen.

Brought by Felix Medley. The recipe is from an old issue of Gourmet magazine.