

## Choco-Caramel Delights

½ C. (1 stick) butter , softened                      2/3 C. sugar                      1 egg, separated  
2 tbsp. Milk                      1 tsp. vanilla                      1 C. flour                      1/3 C. cocoa  
¼ tsp. salt                      1 C. finely chopped ecans (or walnuts)                      Caramel filling  
½ C. semi-sweet chocolate chips                      1 tsp. oil

In a bowl, beat butter, sugar, egg yolk, milk & vanilla until blended. Add flour, cocoa & salt. Refrigerate at least 1 hr. or until firm enough to handle. Heat oven to 350°. Lightly grease cookie sheet or use parchment paper. Shape dough into 1" balls. Dip each ball into egg white; roll in nuts to coat. Place 1" apart on cookie sheet . press thumb gently in center of each ball.

Bake 10 – 12 min. or until set. Meanwhile , epare caramel filling. Remove cookies from oven; carefully press center of each cookie again with thumb to make indentation. Cool slightly & then place on parchment paper. Immediately spoon about ½ tsp. caramel filling in center of each cookie(I like to use a pastry bag to do this) Cool completely.

In small bowl, Microwave choc. Chips with 1 t. oil until smooth. Drizzle melted chocolate over cookies: (again, I use a pastry bag – makes it more even).

Caramel Filling: In a small saucepan combine 14 unwrapped light caramels and 3 tbsp. whipping cream. Cook over low heat, stirring frequently until caramels are melted & mixture is smooth.

Makes 2 to 3 dozen