

## **Rolo Chocolate Chip Cookie Cups** (Makes 5 dozen)

Recipe from [Crazy For Crust](#)

### Ingredients:

2 sticks butter, melted  
3/4 cup granulated sugar  
1 cup light brown sugar  
2 large eggs  
1 Tbsp. vanilla extract  
1 tsp. baking soda  
3 1/4 cups all-purpose flour  
1/4 tsp. salt  
1 1/2 cups mini chocolate chips  
60 Rolo candies, unwrapped (from about 2-12 ounce packages or 8 rolls of Rolos)

### Directions:

1. Pour butter into an electric mixer fitted with paddle attachment. While still hot, add both sugars and mix on low until combined. Let sit to cool for a few minutes.
2. While butter mixture is cooling, combine flour, baking soda, and salt in a medium bowl. Stir and set aside.
3. Turn mixer (with butter mixture bowl attached) on low. Add eggs, one at a time, mixing completely. Mix in vanilla extract. Add flour mixture to the wet ingredients and mix until combined. Stir in chocolate chips.
4. Spray mini muffin pans with nonstick cookie spray. Scoop 1 1/2 tablespoons of dough into each cavity. Chill the pans for at least 1 hour.
5. Preheat oven to 350 degrees. Bake cookie cups for about 9-11 minutes (the outside will start to turn a golden color when done).
6. When the cookie cups come out of the oven, press one Rolo into the center of each. Let cool completely in pans before removing (let the Rolo re-harden or it will collapse). Cookies should pop out easily with the aid of a knife.
7. Store in an airtight container for up to 4 days or freeze for up to 1 month.

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