

Caramel Stuffed Peanut Butter Cookies

1/2 cup butter, softened

1/2 cup brown sugar

1/2 cup sugar

1/2 cup peanut butter

1 egg

1 teaspoon vanilla

1 1/2 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

26 Rolo candies

Preheat the oven to 375. Line two baking sheets with silicone or parchment. In a large bowl or the bowl of a stand mixer, beat together the butter, sugar, brown sugar, and peanut butter, until smooth. Add the egg and vanilla and beat until smooth. Stir in the flour, baking soda, and salt, to form a thick dough. Scoop the dough into one inch balls. Flatten each ball of dough with your hand, place a Rolo in the center, and wrap the dough around the candy. Shape into a ball and place on the prepared baking sheet, leaving 2 inches in between to allow for spreading. Make a criss-cross on top of each ball with a fork, being careful not to press down too hard. Bake 10-12 minutes, or until the bottoms are light golden brown.