

Candy Surprise Cookies



Cookies

1 package Yumee Yumee Dreamees mix
1/2 cup cocoa powder
5 tablespoons butter, softened
3/4 cup granulated sugar
1 egg
1 teaspoon vanilla extract
Miniature or bite sized candies, unwrapped

In a medium bowl, combine Yumee Yumee Dreamees mix and cocoa powder. Mix well and set aside.

In a large bowl, beat butter until creamy. Add sugar and mix well. Add egg and vanilla. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often. Evenly divide dough between 3 small bowls. Cover and chill 2 to 4 hours.

Roll 1 teaspoon of chilled dough into a ball and shape around 1 to 2 candies depending on size of candies. Repeat for remaining dough. Place cookies onto a parchment lined baking sheet, about 2 inches apart.

Bake at 350 degrees for 10 minutes. Cool on baking sheet for 8 minutes. Remove cookies from baking sheet, and cool on a wire rack. Decorate as desired with a drizzle and non pareils.

Makes about 3 dozen cookies

Cook's Note: *Electric mixer required.* This recipe was tested with a variety of Snickers Bites, Rolo Miniatures, and York Miniatures Peppermint Patties.