

RECIPE

CHOCOLATE CARAMEL-STUFFED CHOCOLATE CHIP COOKIES FROM MARINDA MUCCI @ MUCCI'S SWEET TREATS AND SUGRISMA SUMMER MASALA BLACK ICED CHAI FROM MADURA @ THE CHAI BAR

FOR COOKIES

Servings | Prep Time | Total Time

16-20 cookies | 45 – 60 mins | chilling 90 minutes

INGREDIENTS

- 1 1/3 c (162g) all-purpose flour
- 1 1/4 c (118g) unsweetened baking cocoa
- 1 tsp baking soda
- 1/2 tsp salt
- 3/4 c (170g) unsalted butter, melted
- 3/4 c (150g) packed light brown sugar
- 1/2 c (100g) granulated sugar
- 1 large egg + 1 egg yolk, at room temperature
- 2 tsp pure vanilla extract
- 1 Tbsp (15 ml) milk
- 1 c (180g) semi-sweet chocolate chips or chocolate chunks
- 22 Rolo candies or Hershey's Caramel Kisses, unwrapped

DIRECTIONS

- Measure flour, cocoa, baking soda, and salt together in a large bowl. Set aside.
- In a medium bowl, whisk melted butter, brown sugar, and granulated sugar together until combined. Whisk in the egg, then the egg yolk. Whisk in the vanilla extract until well combined.
- Fold butter/sugar mixture into the flour/cocoa mixture until just combined. Mix in milk. Fold in the chocolate chips or chunks.
- Roll the dough into balls, about 3 Tablespoons of dough each. Poke hole in cookie dough and press Rolo candy or Hershey's kiss inside. Mold cookie dough around candy to completely seal it inside. Eat leftover candies. :)
- Place cookie dough balls in airtight container and chill in the refrigerator for at least 3 hours or up to 3 days. Chilling overnight or in the freezer is recommended.
- Preheat oven to 325°F (163°C). Line two large baking sheets with parchment paper. Bake 6-8 balls of dough on each cookie sheet, for about 12-13 minutes (plus an extra minute or two if the cookie dough is frozen).
- Cool cookies on cookie sheet for 10 minutes before moving them to a wire cooling rack.

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AND SUGRISMA SUMMER MASALA BLACK ICED CHAI
FROM MADURA @ THE CHAI BAR

FOR SUGRISMA SUMMER MASALA CHAI

Servings | Prep Time | Total Time

2 cups | 10 mins | 15 mins to prepare + chilling overnight

INGREDIENTS

8 tbsp. Sugrisma Summer Masala
2 tbsp sugar
3 cups water
3/4-1 cup choice of milk



THE CHAI BAR
for the love of chai

DIRECTIONS

- Bring water to a boil.
- Add Sugrisma black tea blend from The Chai Bar,
- Boil for 6 minutes
- Strain and refrigerate overnight if not 24 hrs
- Add ice, 3/4 cup chilled chai, top it with milk and serve with cookies from Mucci's Sweet Treats.

Mucci's
Sweet Treats
in the spirit of sharing sugar

This recipe card was written with love {and a little bit of drool by Sargam Merchant}