



Rolo Tea Time Treats

Ingredients

- 60 unsalted butter, softened
- 60 light soft brown sugar
- 1/2 large egg (we have given you a full egg obviously so make sure you only use half).
- 115g plain flour
- 1/4 tsp bicarbonate of soda
- 6 – 8 Rolos

Method:

- First of all, lightly grease your baking tins and preheat your oven 170C/325F/Gas mark 3. You can either use a mini muffin tin or a standard bun tin. Mini muffin sized cookie cups will make 8 tasty treats and the bun tin will make 6 slightly larger mouthfuls (you can use a greased tray just remember to leave a good space between them).
- Beat the softened butter and sugar together until light and fluffy. An electric whisk will get the job done in just 2-3 minutes but you can use a wooden spoon, it will take longer, so make sure the butter is very soft.
- Now it's time to mix in the egg. YOU ONLY NEED HALF YOUR EGG.
- Once your mixture is suitably light and fluffy, add the flour and bicarbonate of soda. Use a wooden spoon or spatula to bring everything together.
- Use your hands to gather up small handfuls of dough. Roll the dough into a ball, between your hands, then place a ball into each hole in your tin or on a greased tray.



- Leave the round balls of dough as they are and place straight in to the pre-heated oven. Cook mini muffin size for 10 minutes and the slightly larger bun tin size for 12-15 minutes.
- Before the cookie cups come out of the oven, open up the packets of Rolos and have them laid out, ready to use. The cookie dough will start to firm up as soon as it comes out of the oven, so you will need to be prepared.
- Once the cookie cups are cooked, take them out of the oven and push a Rolo into the middle of each one, straight away. The cookie cups will be very hot so be careful! Leave the Rolo cookie cups in the tin to cool. If you touch the Rolo centres before they are cold, they will collapse and lose their shape.
- When the Rolo cookie cups are cold and the centres have set, take out of the tin and enjoy!