

1st Place - Cookies

Debi Smoot

Cookies

2 cups butter softened
3/4 cup powdered sugar
2 tsp. vanilla extract
3/4 cup finely ground pecans
2 cups flour

Topping

1 pkg caramel bits
1 tbs. light cream
1 cup toasted coconut

Coating

12 oz. Dark Chocolate A'Peels

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1. To make cookies, beat butter, powdered sugar and vanilla in a large bowl with electric mixer until fluffy. On low speed, gradually beat in flour, stir in pecans. Wrap disc of dough in plastic wrap and chill until firm.
2. Heat oven to 325. Line cookie sheets with parchment paper.
3. Roll dough between two sheets of parchment paper, 1/4-inch thick. Chill for 15 minutes. Cut into 2-inch circles placing them 1 1/2 in. apart on prepared baking sheets. Bake 13 min or until cookies are set, but not browned. Cool on baking sheets 1 min. Remove to wire racks to cool.
4. For topping, microwave caramel bits and cream in microwaveable bowl on high 2 min. or until caramel bits are completely melted and mixture is well blended, stirring every 30 sec. Stir in toasted coconut. Quickly spread a generous tsp. of the mixture over the top of each cookie. Let stand until set.
5. Melt chocolate and spread bottoms of cookies. Let stand until set. Drizzle remaining chocolate over the caramel topping.