

Christmas Chocolate Kiss Cookie

Serves: 25-30 cookies



Ingredients

1 C all-purpose flour
1/3 C cocoa powder
¼ tsp. salt
8 Tbsp. (1 stick) unsalted butter, softened
2/3 C sugar
1 egg yolk
2 Tbsp. milk
1 tsp. vanilla extract
¾ to 1 C assorted Christmas sprinkles
25 to 30 Hershey Kisses, unwrapped

Directions

Combine flour, cocoa, and salt; set aside.

With an electric mixer on medium-high speed, beat butter and sugar until light and fluffy, about 2 minutes. Add egg yolk, milk, and vanilla; mix until incorporated. Reduce mixer speed to low and add the flour mixture until just combined.

Wrap dough in plastic wrap and refrigerate until firm, 1 hour.

With your hands, roll chilled dough into 1-inch balls and roll each ball in [sprinkles](#), completely covering the dough ball with sprinkles. Place balls about 2 inches apart on a baking sheet. With your thumb, gently press down into the center of each ball just slightly to make a small indentation. Chill the baking sheet of dough balls in the refrigerator for 10 to 15 minutes before baking. {This chilling time makes the cookies bake up soft and tender, and helps minimize spreading. I have skipped this chill before, and the cookies came out on the dry side ... so I don't recommend skipping it.}

Bake at 350°F until set, about 12 minutes.

After removing cookies from the oven, immediately place a Hershey Kiss in the center of each cookie. {Once you place the Kiss, leave it be. Twisting or moving it will cause it to start to melt and pool at the bottom.} Let cookies cool on the baking sheet for about 3 minutes, remove to a cooling rack to cool.

Source: <https://www.thekitchenismyplayground.com/2016/12/christmas-chocolate-kiss-cookies.html>

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