

Chocolate Peppermint Kiss Cookies



Ingredients:

- 2 cups all-purpose flour
- 1/2 cup unsweetened cocoa
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 8 ounces unsalted butter (2 sticks), softened
- 1 cup light brown sugar, firmly packed
- 2/3 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 chocolate kiss for each cookie

Method:

1. Sift together the flour, cocoa, baking powder, and salt and place aside.
2. Cream together the butter and sugars until light and fluffy. Beat in eggs, one at a time, beating after each addition. Beat in vanilla.
3. On low speed, beat in flour mixture a little at a time, until well blended and smooth.
4. Drop chocolate cookie dough onto greased baking sheets or silicone mat by rounded teaspoons, about 2 inches apart. I rolled mine in [coloured decorator sugar](#) before placing them on the tray.
5. Bake at 350° for 12 to 15 minutes, or until set.
6. Gently push a kiss into each cookie as soon as they come out of the oven.

Makes about 3 dozen cookies.

*****TIP***** If you don't have the [coloured decorator sugar](#) available you can make your own but you will still need powdered food colouring to add to regular white sugar. Place 1 cup of white sugar into a container with a tight fitting lid and to that add about 1/4 teaspoon of powdered food colouring. Shake the container until the white sugar turns coloured. Of course you can adjust the amount of food colouring to make stronger or paler colours.

Peanut Butter Chocolate Kiss Cookie

Ingredients:

- 1/2 cup of unsalted butter
- 1/2 cup of white sugar
- 1/2 cup brown sugar
- 1/2 cup peanut butter (I like to use crunchy but we only had smooth on hand)
- 1 egg
- 1 tsp. vanilla
- 1 3/4 cup flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- Hersheys Kisses – 1 for each cookie



Method:

1. Preheat the oven to 375°F.
2. Cream together butter, both sugars and peanut butter.
3. Add the egg and vanilla.
4. Add flour, baking soda and salt.
5. Form into small walnut sized balls.
6. Roll in white sugar and place them on a cookie sheet.
7. Bake for 8 to 10 minutes.
8. Press Hershey Kiss into each cookie when fresh out of the oven. Makes about 2 1/2 dozen.

*****TIP*** It really helps to have removed the foil wrappers from the kisses BEFORE the cookies come out of the oven. I did it for the first batch but was scrambling to get them unwrapped for the second batch before the cookies cooled too much as they break up more when pushing in the kisses if too cool.**

Also, some recipes say to return the cookies to the oven for a minute once the kisses are on the cookie but I really don't prefer this as the kisses lost their point and looked more like the teats off a baby bottle... um no. You can see the difference in the two photos since I didn't do it on the chocolate peppermint cookies.

Have a wonderful time making these cookies for your family and friends! I know I did. As always, your email questions are most welcome.

~Colleen