

# Hershey's Kiss Choc Mint Cookies

(Recipe from Spend with Pennies)

## *Ingredients*

- 1 cup butter, softened
- 1 cup white sugar
- 1/3 cup brown sugar
- 1 egg, room temperature
- 1 egg yolk, room temperature
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 2/3 cup cocoa powder
- ½ tsp baking soda
- ¼ tsp salt
- 48 Candy Cane Hershey's Kisses
- 2 tbsp sanding sugar or sprinkles

## *Method*

Mix sugars with butter using a hand held mixer on medium until light and fluffy. Add the egg, yolk and vanilla, mix well.

Sift together flour, cocoa, baking soda and salt.

Add dry ingredients a little at a time to the butter mixture. Mix until well combined. Refrigerate the dough for an hour.

Preheat oven to 350F°.

Divide the dough into 48 balls, about ¾ inch. Roll each ball in sugar or sprinkles and place on a baking sheet. Flatten slightly.

Bake 7-9 minutes. Unwrap the Hershey's Kisses.

Remove cookies from the oven and cool 2 minutes. Press a Kiss into the center of each cookie. Place on a cooling rack to cool completely.

***Buon Appetito!***