

Secret Kiss Snowball Cookies

Makes about 2 dozen

Ingredients

1 cup butter, at room temperature
2/3 cup granulated sugar
1 teaspoon vanilla extract
1 3/4 cups flour
1/4 cup cocoa powder
24 Hershey's Kisses (any flavor, I prefer chocolate), unwrapped
1 cup powdered sugar

Preheat oven to 350 degrees F.

Cream together the butter, granulated sugar and vanilla until smooth. In a separate bowl, whisk together the flour and cocoa powder. Gradually add to the butter mixture until combined.

Drop tablespoon dough balls on to a parchment lined baking sheet. Place one chocolate kiss on top of each dough ball then mold the dough around the chocolate kiss, covering completely. Bake for 8 minutes.

Remove from the oven and allow to cool completely on wire rack. When cool, roll in powdered sugar to coat. Best served within 1-2 days.

Credit: delish.com