



**DOUBLE CHOCOLATE KISS COOKIES**



**TUXEDO BROWNIE HUG COOKIES**



## PEANUT BLOSSOMS

- 48 HERSHEY'S KISSES® Milk Chocolates
- 1/2 cup shortening
- 3/4 cup creamy peanut butter
- 1/3 cup granulated sugar
- 1/3 cup packed light brown sugar
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup granulated sugar for decoration
1. Heat oven to 375°F. Remove wrappers from chocolates.
  2. Beat shortening and peanut butter in large bowl until well blended. Add 1/3 cup granulated sugar and brown sugar; beat until light and fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture.
  3. Shape dough into 1-inch balls. Roll in granulated sugar; place on ungreased cookie sheet.
  4. Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.

## MACAROON KISS COOKIES

- 1/3 cup butter, softened
- 1 package (3 oz.) cream cheese, softened
- 3/4 cup granulated sugar
- 1 egg yolk
- 2 teaspoons almond extract
- 2 teaspoons orange juice
- 1 1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 5 cups MOUNDS® Sweetened Coconut Flakes, divided
- 48 HERSHEY'S KISSES® Milk Chocolates
1. Beat butter, cream cheese and sugar in large bowl until well blended. Add egg yolk, almond extract and orange juice; beat well. Stir together flour, baking powder and salt; gradually add to butter mixture, beating until well blended. Stir in 3 cups coconut.
  2. Cover; refrigerate 1 hour or until firm enough to handle. Remove wrappers from chocolates. Heat oven to 350°F. Shape dough into 1-inch balls; roll balls in remaining 2 cups coconut. Place on ungreased cookie sheet.
  3. Bake 10 to 12 minutes or until lightly browned. Remove from oven; immediately press a chocolate on top of each cookie. Cool 1 minute; carefully remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.

## TUXEDO BROWNIE HUG COOKIES

- 60 HERSHEY'S HUGS® Chocolates
- 1 package (1 lb. 6.5 oz.) original supreme brownie mix with syrup pouch
- 1/4 cup HERSHEY'S Cocoa
- 1/4 cup water
- 1/4 cup vegetable oil
- 2 eggs
1. Remove wrappers from chocolates. Heat oven to 350°F. Grease and flour cookie sheet or line with parchment paper.
  2. Stir brownie mix, pouch of syrup, cocoa, water, oil and eggs in medium bowl until well blended. Drop by scant teaspoons onto prepared cookie sheet.
  3. Bake 8 minutes or until set. Cool 1 minute. Press a chocolate into center of each cookie. Remove from cookie sheet to wire rack. About 5 dozen cookies.

## DOUBLE CHOCOLATE KISS COOKIES

- 1/2 cup (1 stick) butter, softened
- 1 cup granulated sugar
- 1 egg
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups all-purpose flour
- 1/3 cup HERSHEY'S Cocoa
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup milk
- 1 can (16 oz.) vanilla frosting (or use VANILLA FROSTING recipe)
- 36 HERSHEY'S KISSES® Milk Chocolates
1. Beat butter, sugar, egg and vanilla in large bowl until well blended. Add flour, cocoa, baking soda and salt with milk, beating until well blended. Cover; refrigerate dough about 1 hour or until firm enough to handle.
  2. Heat oven to 375°F. Remove wrappers from chocolates.
  3. Shape dough into 1-inch balls; place on ungreased cookie sheet.
  4. Bake 8 to 10 minutes or until set. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely. Spread frosting onto cookies, leaving about 1/2-inch around outer edge unfrosted; place a chocolate in center of each cookie. About 3 dozen cookies.
- VANILLA FROSTING:** Combine 1-1/2 cups powdered sugar, 2 tablespoons milk, 1 tablespoon shortening and 1/2 teaspoon vanilla extract in small bowl; beat until smooth.