

# Secret Kiss Cookies



## INGREDIENTS

- 36 hershey's chocolate kisses, wrappers removed
- 1 3/4 cups all-purpose flour
- 1 cup (2 sticks) unsalted butter, room temperature
- 1 cup walnuts, finely chopped
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- powdered sugar, as needed



Live your  
*gingerbread*  
dreams

Shop Now

 STOP&SHOP

## PREPARATION

- 1 Preheat oven to 375° F and line 2 baking sheets with parchment paper.
- 2 In a large bowl or mixer, cream together butter, sugar and vanilla extract until fluffy and lightened in color. 3-4 minutes.
- 3 Gradually beat in flour, walnuts and salt, until everything is fully incorporated.
- 4 Cover dough and place in refrigerator to chill, 1-2 hours.
- 5 Once dough is firm and holds its shape, use a tablespoon or small ice cream scoop to measure out roughly 1 tablespoon of dough. Wrap dough carefully around 1 chocolate kiss, making sure to cover it completely.
- 6 Transfer cookie to lined baking sheet, then repeat with remaining dough and chocolates.
- 7 Once ready, place cookies in oven and bake for 12-14 minutes, or until cookies have just set.
- 8 Remove from oven and let cool 5 minutes, then roll cookies in powdered sugar.
- 9 Let cool and enjoy!

Recipe adapted from < a href="https://cakescottage.com/2015/12/14/hersheys-secret-kisses-cookies/" target="\_blank">Cakescottage

***When you share or print a I2 Tomatoes recipe, you're making mealtime meaningful.***

100% of the sponsorship fees from our Share to Care program helps fund meals for families in need! Learn more about the I2 Tomatoes Cares program at: [I2Tomatoes.com/donations](https://I2Tomatoes.com/donations)