

Cookies with Kisses

A fabulous and simple butter cookie recipe I picked up from a departmental secretary during graduate school.

Ingredients:

1 cup unsalted butter, softened

1/2 cup white sugar

1/4 teaspoon salt

1 teaspoon vanilla

1½ – 2 cups flour

About 40 Hershey's Kisses

Powdered sugar

1. Cream together first 4 ingredients. Stir in flour. Chill dough for 30 minutes.
2. Wrap dough around kisses. Gently place the dough balls in a bowl and return to fridge to chill until hard; about 15 minutes. (The dough needs to be hard when you transfer the cookies to the oven so the cookies retain their round shape during baking.)
3. Preheat oven to 350 degrees. Place cookies 1 inch apart on an ungreased cookie sheet and bake 12 – 15 minutes, until just starting to brown on the bottom edges.
4. Cool cookies then roll them in the powdered sugar.