



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **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***