

christmas tree kiss cookies

A festive twist on a classic blossom cookie! Soft sugar cookies are topped with a chocolate Christmas tree kiss for an easy cookie that looks extra special without a lot of extra work.

ingredients

Cookies

- 1 box vanilla cake mix -13.25 ounces
- ½ cup all purpose flour
- ⅓ cup butter -melted
- 2 large eggs
- ½ cup granulated sugar, {for rolling}

Toppings

- 20 Hershey's Kisses
- ¼ cup vanilla frosting
- 2-3 drops green food coloring
- 2 Tablespoons rainbow nonpareils
- 20 small star sprinkles

yield

- 20 cookies

time

- 35 minutes

june's tip

Use any seasonal chocolate candy you love. Just press it gently into the center of each warm cookie right after baking for an easy cookie you can change with the seasons.

directions

- Preheat the oven to 350°.

Cake Mix Cookies

- In a medium bowl combine the cake mix and flour. Whisk to combine the dry ingredients.
- Add the melted butter and eggs to the dry ingredients and mix using a hand held or stand mixer until you have a thick dough.
- Use a medium cookie scoop {or about 1 ½ Tablespoons} to measure out dough and roll into a smooth ball, then roll in granulated sugar. Place 8 onto a silicone mat {or parchment} lined baking sheet. Bake for 8-10 minutes or until set. Remove from the oven and allow the cookies to cool on the baking sheet for 2-3 minutes. Move to a cool baking sheet and place a Hershey's Kiss into the middle of each cookie. Allow the cookie to cool completely and be sure that the candy is set, {to speed up the process-place the cookie sheet into the freezer for 10 minutes}.

To Make Christmas Trees

- Place green colored frosting into a small Ziploc bag and cut a very small triangle from the corner of the bag. Starting at the bottom of the Hershey's Kiss, begin piping a swirl that circles around the chocolate kiss and stops at the very top. On the very top of the kiss, place a star sprinkle into the green frosting. Sprinkle remaining green swirl with rainbow nonpareils. Let the frosting set up before serving.

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