

Valentine's Day Blossom Cookies

Yields about 40-50 cookies

Ingredients:

40-50	Hershey Kisses or Hugs
½ cup	Softened butter
1 cup	Granulated sugar
1	Egg
1 ½ tsp	Vanilla extract
2 cups	All-purpose flour
¼ tsp	Baking soda
¼ tsp	Salt
2 tbsp	Milk
¼ cup	Pink or red sugar crystals or Valentine's day sprinkles



Directions:

- Remove wrappers from the chocolates and set aside.
- Combine butter, white sugar, egg and vanilla in large bowl and beat until well blended.
- In a separate bowl, stir flour, baking soda and salt together. Add the dry ingredients to the wet mixture, alternating with milk, and beat until well blended.
- Roll dough into 1-inch balls. Roll each ball in the coloured sugar or sprinkles and place on a cookie sheet lined with parchment paper.
- Bake at 350° F for 8 to 10 minutes or until edges begin to brown slightly.
- After removing from the oven, cool cookies for 2 to 3 minutes, then press a chocolate piece into centre of each cookie. Cool completely on a wire rack.

Baking Tip:

- If you are using Hershey Hugs (white chocolate), they tend to melt more quickly than Hershey Kisses, so allow the cookies to cool for a few minutes longer before pressing on the chocolate.