

Candy Cane Kiss Cookies - A Classic Christmas Cookie Exchange Winner

Candy Cane Kiss Cookies - A Festive Holiday Favorite



OVEN
350°F

TIME
10 min

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INGREDIENTS

1 cup unsalted butter (softened)
1 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
2 ½ cups all-purpose flour
1 teaspoon baking soda
¾ teaspoon salt
... cup granulated sugar (for rolling)
24-30 candy cane-flavored chocolate kisses (unwrapped)

DIRECTIONS

1. Preheat Oven: Preheat to 350°F and line baking sheets with parchment paper.
2. Cream Butter and Sugar: In a mixing bowl, beat butter and sugar until light and fluffy.
3. Add Egg and Vanilla: Mix in egg and vanilla until smooth.
4. Combine Dry Ingredients: In a separate bowl, whisk flour, baking soda, and salt.
5. Mix Dough: Gradually add dry ingredients to the wet mixture. Mix until combined.
6. Shape and Roll: Scoop dough into 1-inch balls and roll in granulated sugar.
7. Bake: Bake for 8-10 minutes until edges are lightly golden.
8. Add the Kiss: Immediately press an unwrapped candy cane kiss into the center of each cookie.
9. Cool: Let cookies cool completely on the baking sheet. The chocolate will soften at first but firm up as it cools.

SWAPS & NOTES

Extra peppermint flavor: Add ... teaspoon peppermint extract to the dough.

Chocolate base: Substitute ... cup flour with cocoa powder for a chocolate cookie version.

Sparkle finish: Roll dough balls in red sanding sugar for extra holiday shine.

Chill the dough: Helps prevent spreading and keeps cookies thick and soft.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/candy-cane-kiss-cookies-a-classic-christmas-cookie-exchange-winner/>