



Makes: 36 cookies

Prep Time: 20 minutes Cook Time: 20 minutes

Total Time: 40 minutes

Ingredients

- 1 cup salted butter, softened
- 2/3 cup sugar
- 1/2 tsp vanilla extract
- 2 cups all-purpose flour
- 1/2 cup blue & white nonpareil sprinkles
- 1 (10- ounce) bag Hershey's Holiday Candy Cane Kisses
- 18 pieces Chanukah chocolate gelt (coins)

Instructions

Heat oven to 350°F. Pour sprinkles into shallow bowl. Unwrap Candy Cane Kisses and gelt.

Combine butter, sugar and 1/2 teaspoon vanilla extract in bowl. Beat at medium speed, scraping bowl often, until creamy. Add flour; beat at low speed, scraping bowl often, until well mixed. Shape dough into small 1-inch balls (I use a small ice cream scoop).

Roll balls of dough in sprinkles, patting sprinkles gently onto any areas where sprinkles have not adhered. You want to have the little balls covered with sprinkles. Place 2 inches apart onto ungreased cookie sheets.

Bake 14-18 minutes or until bottoms are lightly browned. Remove from oven and quickly place a kiss or coin in the center of each cookie, pressing down barely (about 1/4-inch or less) into the cookie. Don't be tempted to press the kiss too deeply into the cookies as they will crack at the edges. If you do have any cracking, gently push the crack back together while the cookies are still warm.

Let the cookies stand 5 minutes on sheet pan, then carefully remove to cooling rack. Cool completely before moving or touching. The kisses will take a while to firm up. If you try to move them too soon the kisses will collapse or distort in shape.