

Chocolate Peppermint Crinkle Cookies



Ingredients

- 1/2 cup butter (this is the same as 8 tablespoons or 1 stick)
- 1 cup white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1-1/4 cups all-purpose flour
- 1/4 cup and 2 tablespoons unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 20 peppermint candy kisses, unwrapped
- 1-2 tablespoons granulated sugar for decoration (*put in a separate custard cup for rolling your cookies*)

Directions

1. Preheat oven to 350 degrees.
2. In large bowl mix butter and sugar until fluffy, add eggs and vanilla mix well. Sift together flour, cocoa, baking soda, and salt, and add to creamed mixture.
3. Roll dough into balls about 1 inch in diameter then roll in the remaining sugar you had in a separate custard cup. Place cookies on ungreased cookie sheet and bake for 8 to 10 minutes.
4. Place unwrapped chocolate kiss in the center of each cookie while still hot.
5. Let cookies cool before removing them from the cookie sheet and eating them.