

ACORN SUGAR COOKIES

INGREDIENTS

1 cup butter, softened to room temperature
1 cup sugar
1 egg
1 teaspoon vanilla extract
2 tablespoons orange juice
1 teaspoon orange zest
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
30-35 Hershey's Kisses (1 bag)
3/4 cup semi-sweet chocolate chips, divided
1 tablespoon butter

You will also need: 1 inch round cookie cutter

DIRECTIONS

In the mixing bowl of your stand mixer using the paddle attachment, cream together butter, sugar and egg until light and fluffy. Add in orange juice, orange zest and vanilla. Finally, mix in the flour, baking powder and salt until smooth and well combined. Chill in refrigerator 2-3 hours or until firm enough to be rolled.

Preheat oven to 400F. Prepare cookie sheets with silpat or parchment paper.

Roll out half of the dough on a well floured surface to 1/3 inch thickness (be careful to get the surface even, otherwise you will have oddly-browned cookies. Also, do not roll the dough too thin, otherwise you will have hard cookies when they come out of the oven). Cut out 1 inch round cookies. Using a fork, press in a criss-cross pattern on the top. Bake 8-10 minutes or until golden brown at the edges. Cool on wire rack.

To assemble, divide the chocolate chips, reserving about 35 of them for the step. Unwrap the Kisses. Place the remaining chocolate chips with the butter in a small bowl and microwave at 20 second intervals until melted. Be careful not to burn the chocolate (you can also do this in a double boiler). Turn the cookies over and place a dollop of melted chocolate in the middle. Put the Hershey kiss in the middle of the cookie and let sit for 15-20 seconds to set. Turn cookie over and place a small dollop of chocolate in the middle of the cookie. Place the chocolate chip on top and let the chocolate set for 15-20 seconds.