

# CHOCOLATE KISS WALNUT THUMBPRINT COOKIES

*These Chocolate Kiss Walnut Thumbprint Cookies combine the delightful crunch of walnuts with the sweet, chocolatey goodness of Chocolate Kisses. Perfect for holiday gatherings, these cookies are easy to make and sure to be a hit with family and friends.*



## Ingredients

- 1 cup** unsalted butter, softened
- ½ cup** granulated sugar
- ½ cup** light brown sugar, packed
- 1** large egg
- 1 teaspoon** vanilla extract
- 2 cups** all-purpose flour
- ½ teaspoon** baking powder
- ¼ teaspoon** salt
- 1 cup** finely chopped walnuts
- 30–36** Chocolate Kisses (unwrapped)

## Directions

1. Preheat your oven to 350°F.
2. Line baking sheets with parchment paper or silicone baking mats.
3. In a large mixing bowl, cream together the softened butter, granulated sugar, and light brown sugar until light and fluffy.
4. Beat in the egg and vanilla extract until well combined.
5. In a separate bowl, whisk together the flour, baking powder, and salt.
6. Gradually add the dry ingredients to the butter mixture, mixing until just combined.
7. Fold in the finely chopped walnuts until evenly distributed throughout the dough.
8. Roll the dough into 1-inch balls and place them on the prepared baking sheets, spacing them about 2 inches apart.
9. Using your thumb or the back of a teaspoon, gently press a small indentation into the center of each dough ball.
10. Bake in the preheated oven for 10–12 minutes, or until the edges are lightly golden.
11. Remove the cookies from the oven and immediately place a Chocolate Kiss into the center of each cookie, pressing down gently to adhere.
12. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.

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THE RECIPE



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*These Chocolate Kiss Walnut Thumbprint Cookies are a delightful treat that combines the buttery flavor of classic thumbprint cookies with the crunch of walnuts and the rich, chocolatey center of a Kiss. Perfect for holiday celebrations, these cookies are sure to bring joy and festive cheer to your gatherings.*