

A decorative border surrounds the page, featuring various styles of snowflakes in shades of blue and white. In the bottom-left corner, there is a stylized snowman wearing a top hat and holding a broom.

Hidden Kisses Cookies

Jean Blackburn

Makes 16-20

Great cookies for a small gathering or gifting to friends!

- ¼ cup sugar
- 8 TBS (1 stick) unsalted butter, softened
- 1 ¼ cup all-purpose flour
- Pinch of salt
- One 3-ounce bar fine-quality chocolate

Preheat oven to 350 F

Cream together the sugar and butter in an electric mixer until light and fluffy. Add the salt and flour and mix until just moistened. (It won't completely mix together but will form a ball when pressed together.)

Chop the chocolate into small bits.

Take a spoonful of dough and press together making a disk in the palm of your hand. Place several bits of the chocolate pieces and wrap the dough around the chocolate making a ball with no chocolate visible.

Place cookies on uncoated cookie sheet and bake approximately 10-12 minutes. (Until the bottoms begin to turn golden but cookie will stay pale.)

Transfer cookies to a cooling rack.

**If you have any leftover chocolate, you can place in a bowl and melt in microwave. Then using a fork, drizzle melted chocolate over cookies for a prettier look! You can also add a small drop of Crisco shortening to the chocolate so it hardens better when cooled.*