

# Chocolate Sprinkle Kiss Cookies

## Ingredients

- 1 cup flour
- $\frac{1}{3}$  cup cocoa powder
- $\frac{1}{4}$  tsp kosher salt
- $\frac{1}{2}$  cup unsalted sweet cream butter, softened
- $\frac{2}{3}$  cup sugar
- 1 large egg
- 2 Tablespoons whole milk
- 1 teaspoon pure vanilla extract
- 3 containers of chocolate sprinkles
- 1 package of the Hershey kisses that are White chocolate with chocolate stripes

## Directions

1. In a large bowl, whisk together the flour, cocoa powder, and salt.
2. Using a standing mixer, beat together the sugar and butter until light and fluffy
3. Beat in the egg, milk and vanilla until combined
4. Gradually beat in the dry ingredients until combined
5. Cover dough with plastic wrap and place into the fridge for 2 hours
6. Preheat oven to 350 degrees and line cookie sheet with parchment paper
7. Pour chocolate sprinkles into a medium bowl.
8. Using a small ice cream scooper, scoop out two tablespoon size of dough and roll it into a ball.
9. Roll the dough ball in the chocolate sprinkles until coated.
10. Place the coated dough ball on the cookie sheet.
11. Bake for about 12 minutes.
12. Unwrap the Hershey kisses while the cookies are baking.
13. As soon as the cookies come out of the oven, place a Hershey kiss into the center of the cookie.
14. Allow cookies to cool completely before enjoying!