Chocolate Kiss Treasures

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A nutty, chocolate cookie, perfect for the holidays, or any time of year.

4 ounces unsalted butter

2/3 cup sugar

1 whole egg yolk

2 tablespoons milk

1 teaspoon vanilla

1 cup flour

1/3 cup Dutch-process cocoa powder

1/4 teaspoon salt

1 whole egg white, lightly beaten

1/2 cup hazelnuts, finely chopped

30 whole Hershey kisses, or Non-Pareils

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 30

1. Beat together the butter and sugar until fluffy. Add yolk, milk and vanilla and beat in.
2. Mix flour, cocoa and salt together and add just until combined. Wrap dough in plastic wrap and chill until firm, about 30 minutes.
3. Preheat oven to 350.
4. Roll scant tablespoons of dough into balls, then coat with egg white, letting excess drip off and roll in nuts to coat.
5. Arrange balls as coated, 1 1/2 inches apart on greased baking sheets. Press thumb into center of balls to flatten, leaving a depression. Bake in batches in middle of oven until puffed slightly but centers are still soft, 10-12 minutes. Remove from oven and immediately press Kiss (or Non-Pareil) into the center of each. Let cool 5 minutes, then transfer to racks to cool.

Per Serving (excluding unknown items): 107 Calories; 6g Fat (53.0% calories from fat); 2g Protein; 11g Carbohydrate; 1g Dietary Fiber; 17mg Cholesterol; 26mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.