

## recipes

Your kitchen creations are sure to stop the show when they are topped with Hugs & Kisses® chocolates. A big bite of chocolate and a beautiful shape let these candies remind you of the art of baking!

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HERSHEY'S  
KISS  
& C

## Macaroon KISS Cookies

1/3 cup butter or margarine, softened  
1 package (3 oz.) cream cheese, softened  
3/4 cup sugar  
1 egg yolk  
2 teaspoons almond extract  
2 teaspoons orange juice  
1-1/4 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
5 cups MOUNDS sweetened coconut flakes, divided  
1 bag (8 oz.) HERSHEY'S KISSES chocolates

## Directions:

1. Beat butter, cream cheese and sugar in large bowl until well blended. Add egg yolk, almond extract and orange juice; beat well. Stir together flour, baking powder and salt; gradually add to butter mixture, beating until well blended. Stir in 3 cups MOUNDS Sweetened Coconut Flakes.
2. Cover; refrigerate 1 hour or until firm enough to handle. Remove wrappers from HERSHEY'S KISSES chocolates. Heat oven to 350°F. Shape dough into 1-inch balls; roll balls in remaining 2 cups MOUNDS sweetened coconut flakes. Place on ungreased cookie sheet.
3. Bake 10 to 12 minutes or until lightly browned. Remove from oven; immediately press HERSHEY'S KISSES chocolate on top of each cookie. Cool 1 minute; carefully remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.

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