

Macaroon Kiss Cookies

Ingredients

1/2 cup butter or margarine, softened
1 package (3 oz) cream cheese, softened
3/4 cup sugar
1 egg yolk
2 tsp almond extract
2 tsp orange juice
1 1/4 cups flour
2 tsp baking powder
1/4 tsp salt
5 cups Mounds coconut flakes, divided
1 bag (8oz) hersheys kisses

Directions

Beat butter, cream cheese and sugar 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 coconut.

Cover, refig 1 hour or until firm enough to handle. Remove wrapper from kisses. Heat oven to 350. Shape dough into 1 inch ball. roll balls in remaining 2 cups coconut. Place on ungreased cookie sheet. Bake 10 to 12 minutes or until lightly browned. Remove from oven. Immediately press chocolate piece on top of each cookie. Cook 1 minute. Remove from sheet to wire rack. Makes 4 dozen

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