

Chocolate Peppermint Blossoms

{from bakeat350.blogspot.com}

1 & 1/2 cups unbleached, all-purpose flour
3/4 cup Dutch-process cocoa (such as Hershey's Special Dark)
1 & 1/2 teaspoon baking powder
1/4 teaspoon kosher salt
1 stick (1/2 cup) salted butter, cut into chunks
1 & 1/4 cup sugar
3 eggs
1/2 teaspoon vanilla
1 teaspoon peppermint extract
1/2 cup powdered sugar for rolling
Hershey's Kisses

Line cookie sheets with parchment. Preheat oven to 350.

Whisk together the flour, cocoa, baking powder and salt. Set aside.

With an electric mixer, cream the butter and sugar until light and fluffy. Beat in the eggs and extracts, beating until combined and scraping down the sides and bottom of the bowl as needed.

Gradually, add the flour mixture, beating on low just until combined. The mixture will be very sticky.

Place the bowl in the refrigerator and chill for 30 minutes to 1 hour.

Use a teaspoon cookie scoop (or a spoon) to scoop generous teaspoons of dough onto the prepared cookie sheets. Place the powdered sugar on a plate.

Gently roll each ball of dough through the powdered sugar until coated. Place back on the cookie sheet.

Bake for 12 minutes, until puffed and crinkly. (Meanwhile, unwrap the Kisses.)

Remove from the oven and immediately press a Hershey's Kiss on top of each hot cookie. Press firmly, so that it doesn't pop off. Let the cookies sit on the sheet for 1-2 minutes, then remove to a wire cooling rack to cool completely.