

# Chocolate Kiss Cookies

**1/4 cup butter or margarine**  
**4 squares (1-ounce each) unsweetened chocolate**  
**2 cups granulated sugar**  
**4 eggs**  
**2 cups all-purpose flour**  
**2 teaspoons baking powder**  
**1/2 teaspoon salt**  
**1/2 cup finely chopped walnuts or pecans**  
**Powdered sugar**  
**60 (about 10 ounces) chocolate kisses, unwrapped**

Melt butter or margarine and chocolate; cool slightly. Mix in sugar. Add eggs, one at a time, stirring well after each. Combine flour, baking powder and salt; blend into chocolate mixture. Stir in nuts. Refrigerate dough in covered container for at least 1 hour for easier handling.

Preheat oven to 300 degrees F. Shape level tablespoons of dough into 1-inch balls; roll in powdered sugar. Place 2 inches apart on parchment-lined cookie sheets. Bake at 300 degrees for 12 to 15 minutes or until set. Do not over bake. Remove from oven; place chocolate kiss in center of each cookie. Cool on wire cooling racks. *Makes about 5 dozen.*

*Note:* Mint, milk chocolate, dark chocolate, cherry, truffle, peanut butter and other flavors of kisses can be used.

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# Peanut Clusters

**2 pounds white almond bark**  
**1 (8-ounce) milk or dark chocolate candy bar**  
**2-1/2 cups (16 ounces) semi-sweet chocolate chips**  
**1 teaspoon almond extract**  
**4 to 5 cups dry roasted, salted or unsalted peanuts**

Melt almond bark, candy bar and chocolate chips together using double boiler or microwave oven. Blend in almond extract and peanuts. Drop teaspoonfuls or tablespoonfuls (depending on size desired) on waxed paper; cool. Store in airtight containers or freeze. *Makes about 7 dozen tablespoon-sized clusters.*

*Variation:* Substitute cornflakes for all or part of the peanuts.