



Chocolate Kiss Cookies

- 1 cup soft margarine
- 1/2 cup white sugar
- 1 teaspoon vanilla extract
- 1 plus 3/4 cups flour
- 1 cup finely chopped walnuts
- 6 ounces milk chocolate candy kisses
- 1/3 cup powdered sugar



Cream together margarine with sugar and vanilla until light and fluffy. Mix in flour and walnuts and beat on low speed until well mixed. Cover and refrigerate dough for 2 hours until firm enough to handle. Preheat oven to 375 F. Remove wrappers from chocolate kisses. Shape about 1 tablespoon of dough completely around each chocolate kiss. Place cookies on an ungreased cookie sheet and bake 10-12 minutes. Roll each cookie in powdered sugar and then cool completely.

