



Where simple goodness begins.®

Warty Witches' Hats

Watch these sweet, salty cookies disappear!

Preparation time: 30 minutes

Baking time: 11 minutes per pan

Yield: 4 dozen cookies

Ingredients:

1/2 cup LAND O LAKES® Butter
1 (12-ounce) package (2 cups) real semi-sweet chocolate chips
2/3 cup sugar
3 eggs
1 tablespoon vanilla
1/4 teaspoon salt
1 3/4 cups all-purpose flour
1 cup finely chopped dry roasted peanuts
48 caramel-filled candy kisses



- Combine butter and chocolate chips in 2-quart saucepan; cook over low heat, stirring occasionally, until melted and smooth (6 to 8 minutes). Remove from heat; set aside. Cool 30 minutes.
- Add sugar, eggs, vanilla and salt to chocolate mixture; stir until well mixed. Add flour; stir until well mixed. Cover; refrigerate until firm (4 hours or overnight).
- Heat oven to 325°F. Place chopped peanuts into small bowl. Shape rounded teaspoonfuls of dough into 1 1/4-inch balls. (Dust hands with powdered sugar, if necessary.) Roll balls in peanuts, pressing gently, so they stick to dough. Place 2 inches apart onto ungreased cookie sheets. Bake for 11 to 13 minutes or until slightly firm to the touch.
- Immediately top each cookie with candy kiss; cool 1 minute. Remove to wire cooling racks. Gently push on tip of each candy kiss to create crooked appearance to witches' hats. Cool completely.

Nutrition Facts (1 cookie): Calories: 120, Fat: 7g, Cholesterol: 20mg, Sodium: 55mg, Carbohydrates: 14g, Dietary Fiber: 1g, Protein: 2g