

CANDY CANE COOKIES

(from [*The Café Sucre Farine*](#))

1 cup salted butter, softened

$\frac{2}{3}$ cup sugar

$\frac{1}{2}$ teaspoon vanilla extract

2 cups all-purpose flour

$\frac{1}{2}$ cup color nonpareil sprinkles

1 10-ounce bag Hershey's Holiday Candy Cane Kisses

Heat oven to 350°F. Pour sprinkles into shallow bowl. Unwrap Candy Cane Kisses, reserve.

Combine butter, sugar and $\frac{1}{2}$ teaspoon vanilla extract in bowl. Beat at medium speed, scraping bowl often, until creamy. Add flour; beat at low speed, scraping bowl often, until well mixed.

Shape dough into small 1-inch balls, then roll balls of dough in sprinkles, patting sprinkles gently onto any areas where sprinkles have not adhered. Place 2 inches apart onto ungreased cookie sheets.

Bake 14-18 minutes or until bottoms are lightly browned. Remove from oven and quickly place a kiss in the center of each cookie, pressing down barely (about $\frac{1}{4}$ inch or less!) into the cookie. Let stand 5 minutes on cookie sheets, then carefully remove to cooling rack.

Cool completely before moving or touching them. The kisses will take a while to firm up, so be gentle.