

Macaroon Kisses (Almond Joy Cookies)

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Coconut and chocolate come together to form one delicious cookie!

Ingredients

- o 1/3 cup butter, softened
- o 3 oz. cream cheese, softened
- o 3/4 cup sugar
- o 1 egg yolk
- o 2 tsp. almond extract
- o 1 1/2 cups all-purpose flour
- o 2 tsp. baking powder
- o 1/2 tsp. salt
- o 5 cups flaked coconut, divided
- o 48 milk chocolate kisses

Instructions

1. In a large bowl, cream the butter, cream cheese and sugar together.
2. Beat in egg yolk and almond extract until well combined.
3. In a separate bowl, combine the flour, baking powder and salt. Gradually add the flour mixture to the creamed mixture and mix well.
4. Stir in 3 cups coconut.
5. Cover and refrigerate for 1 hour or until dough is easier to work with.
6. Roll into 1-inch balls and roll in remaining coconut. Place 2 inches apart on ungreased baking sheets.
7. Bake at 350 degrees F for 10-12 minutes or until lightly browned.
8. After removing from oven, immediately press a chocolate kiss into the center of each cookie.
9. Let cookies cool on pan for 2-3 minutes or until chocolate is softened, then transfer cookies to wire racks to cool completely

Recipe by **Chef in Training** at <https://www.chef-in-training.com/macaroon-kisses-almond-joy-cookies/>

