



ingles
presents

Menu Musings
with
Julie May

Macaroon Kiss Cookies

Shopping List

2 1/2 cups all purpose (AP) flour
1 Tbsp, plus 1 tsp baking powder
1/2 tsp table salt
2/3 cup butter, softened
6 oz Laura Lynn cream cheese, softened
1 1/2 cups granulated sugar
2 egg yolks
1 Tbsp good quality vanilla
3/4 tsp almond extract
1 Tbsp, plus 1 tsp fresh orange juice
10 cups sweetened flaked coconut,
divided into 6 cup and 4 cup portions
48 Hershey Kisses

Cooking Instructions

In medium mixing bowl, sift together:

Flour
Baking Soda
Salt

Using a standard mixer, beat together:

Butter
Laura Lynn Cream Cheese
Sugar

Then add egg yolks, vanilla, almond extract, and fresh-squeezed orange juice – beat until smooth

In one-cup increments, mix your flour mixture into the butter mixture

Mix in 6 cups of coconut

Cover and refrigerate for 1 hour; unwrap Kisses

Preheat oven to 350

Roll dough into 1.5" balls and roll in remaining 4 cups of coconut to coat them

Place a dozen on a cookie sheet covered with parchment paper and bake for 12-13 minutes

Remove from oven, press 1 Kiss onto each cookie, then place back in the oven for 1 more minute

Allow to cool for 10 minutes

