



[Double Chocolate Blossom Cookies](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 15 Minutes

Cook Time: 10 Minutes

Total Time: 25 Minutes

Makes: 36 Cookies

Double Chocolate Blossom Cookies Ingredients:

- ½ cup Butter, softened
- ½ cup Brown Sugar, packed
- ½ cup Granulated Sugar
- 1 tsp Vanilla Extract
- 2 Eggs
- 2 cups All-purpose Flour
- ½ cup Cocoa Powder
- 1 tsp Baking Powder
- pinch Salt
- 1 TBSP Milk
- ½ cup Nonpareil Christmas Sprinkles
- Hershey's Kisses

Double Chocolate Blossom Cookies Directions:

- Preheat oven to 350°F.
- Line a baking sheet with a piece of parchment paper or silicone baking mat.
- Using a stand mixer, in a large mixing bowl, combine butter, brown sugar and granulated sugar; mix well.
- Mix in your vanilla extract and eggs.
- In a separate mixing bowl, combine flour, cocoa powder, baking powder and salt. Mix into butter mixture with a tablespoon of milk.
- Form dough into ping pong sized balls.
- Roll into a small bowl of sprinkles and place onto lined baking sheet.
- Bake for 10-12 minutes, remove from oven and press one unwrapped Hershey's Kiss into the center of each cookie.
- Cool on wire rack.