

Macaroon Kiss Cookies (from Hershey's Chocolate Treasury)

1/3 cup butter, softened
1 3-oz. package cream cheese, softened
3/4 cup sugar
1 egg yolk
2 teaspoons almond extract
2 teaspoons orange juice
1 1/4 cups flour
2 teaspoons baking powder
1/4 teaspoon salt
5 cups (one 14-oz. package) flaked coconut
54 **Hershey's Kisses** (one 9-oz. package), unwrapped

Cream butter, cream cheese and sugar in large mixer bowl until light and fluffy. Add egg yolk, almond extract and orange juice; beat well. Combine flour, baking powder and salt; gradually add to creamed mixture. Stir in 3 cups of the coconut. Cover tightly; chill 1 hour or until firm enough to handle.

Shape dough into 1-inch balls; roll in remaining coconut. Place on ungreased cookie sheet. Bake at 350 degrees for 10 to 12 minutes or until lightly browned. Remove from oven; immediately press unwrapped **Kiss** on top of each cookie. Cool 1 minute. Carefully remove from cookie sheet; cool completely on wire rack. Makes about 4 1/2 dozen cookies.