Viennese Kiss Cookies

1 1/2 cups (375 mL) all-purpose flour
3/4 cup (175 mL) butter or margarine, chilled and cut into 1-inch (2.5 cm) pieces
1/4 cup (50 mL) sugar
3 tablespoons (50 mL) sour cream
1 teaspoon (5 mL) vanilla
24 chocolate kisses

2 dozen cookies

Heat oven to 350°F (175°C). Grease miniature muffin pans (7-1/2 in. [19 cm] diameter). Set aside. In large mixing bowl, cream flour, butter and sugar with electric mixer until crumbly. Add sour cream and vanilla; beat at low speed until soft dough forms. Shape dough into 1-inch (2.5 cm) balls; place 1 ball in each prepared muffin pan. Bake for 25 minutes, or until edges are lightly browned. Immediately press kiss into center of each cookie. Let cool for 1 minute before removing from pan. Cool completely before serving.