



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 (180°C).
miniature muffin pans (2 1/2-inch (6.35 cm) diameter). Set aside. In large mixing bowl, combine flour, butter and sugar. Beat with electric mixer until mixture is crumbly. Add sour cream and vanilla. Beat on 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 golden brown. Immediately press kiss into center of each cookie. Let cool for 1 minute before removing from pan. Cool completely before serving.