

# Peppermint Mocha Blossoms

As found at [MyKitchenAddiction.com](http://MyKitchenAddiction.com)



- 1 cup butter; softened
- 1 ½ cups sugar
- 2 Tbsp instant espresso
- 2 eggs
- 1 tsp vanilla
- 1 tsp peppermint extract
- 3 cups flour
- 1/3 cup cocoa powder
- 1 tsp baking soda
- ½ tsp salt
- ½ cup sugar to coat
- 2 bags candy cane kisses; unwrapped

Preheat oven to 375°. Lightly grease 4 cookie sheets.

In large bowl cream butter, sugar and espresso powder until light and fluffy. Beat in eggs, 1 at a time; add extracts. In medium bowl whisk together flour, cocoa, baking soda and salt. Gradually add to creamed mixture until dough comes together.

Roll tablespoons of dough in sugar. Place on baking sheets and bake 9-12 minutes until set. Let cool 2-3 minutes then press a kiss into the center of each cookie. Move to cooling rack and cool completely. Using 1" scoop, makes 100 cookies.