

## WFWP USA: Ready, Set, Bake - How To Throw A Holiday Cookie Party

Mira Brown

Republished November 30, 2022



Do you love baking and trying new recipes but don't have time to bake different batches of cookies during the holiday season? Throw a cookie party with your WFWP chapter or a group of friends! Each guest can choose a different recipe and bring a batch to share at the party. I've hosted a cookie party for the past few years, and it is always a lovely way to spend time with friends and family.

Here are some ideas to make your cookie party fun and stress-free!

To prepare for the party, make a list of guests. Consider how much space you have and how many people you can accommodate comfortably to make sure everyone has space. If possible, try communicating with guests to decide the best possible date. Have guests tell you which cookie they plan to bake to avoid duplicates at the party.

When sending invitations to guests, make your expectations clear. Be sure to have guests share their food allergies to avoid discomfort at the party. Alternatively, each guest could list an allergy warning for their cookies (such as dairy, nuts, or gluten). Tell them how many cookies they should bring. Guests should be able to take home at least one of each cookie. Encourage guests to bring a tupperware or cookie tin to bring them home.

It is also helpful for each guest to bring a copy (or enough copies for all the guests) of the recipe they chose. That way each person can recreate their favorites, as desired! If you like competition, you can have guests vote on their favorites. Some possible categories include: most creative, most festive, and best-tasting. You could buy some festive baking supplies for prizes, such as measuring cups, cookie cutters, or oven mitts.



Chocolate Candy Cane Kiss Cookies



*Secret Kiss Snowball Cookies*

If you or your family does not eat many sweets, consider giving your leftover cookies to people who must work on Christmas, like those at grocery stores or movie theaters, or firemen, policemen, and mailmen. You can have fun without gaining a lot of weight, and also share the joy of festive baked goods with those who selflessly serve their community!

To help you get started, here is a recipe for one of my favorite holiday cookies, [Chocolate Candy Cane Kiss Cookies](#). They look festive and taste delicious! Another fun option is [Secret Kiss Snowball Cookies](#), which I'm holding in the photo (taken at a cookie party I hosted a few years ago).

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*Editor's Note: This article was first published by WFWP five years ago. We would like to share it again with the hope to inspire joy and fun this holiday season.*





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# CHOCOLATE CANDY CANE KISS COOKIES

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Red and white sugar and a candy kiss give these Chocolate Candy Cane Kiss Cookies a festive holiday look. These sparkly chocolate kiss cookies will be the first treat to disappear off your holiday cookie tray this year.



Hi, I'm Jocelyn. The baker, photographer, and writer behind Inside BruCrew Life. I love creating semi-homemade recipes with a whole lot of flair that will make you look like a baking pro.

[More about me →](#)

## CHRISTMAS RECIPES



Peppermint Oreo Swirl Cheesecake





I don't know about you, but I just love this time of year. I think it has something to do with all the cookies and fudge and candy that is always sure to be anywhere we go.

Yes, my sweet tooth gets a workout more than normal during the holidays. Thank goodness for weight and cardio workouts to keep me in check.

One thing that is an absolute must during the holidays is a cookie baking marathon. Just make sure you do NOT wrap your cookies in ziplock bags or saran wrap and put them on a tray INSIDE the oven.



Peppermint Oreo Icebox Cake



Chocolate Peppermint Bundt Cake



Peppermint Oreo Cookies



No Bake Peppermint Oreo Cheesecake



Yes, that happened to us one year. We spent all day making [peppermint snowball cookies](#), [peppermint Oreo cookies](#), peppermint [Oreo bark](#), plus a few other cookies.

We had to be somewhere later in the afternoon, so I bagged up the cooled cookies in a few Ziplock bags and left a few that were still cooling on the cookie sheets. I then proceeded to place all of the above items



inside the oven.

You see, we had a dog who liked to steal goodies, so I thought I was being smart by hiding the trays and bags from her.



It turns out I'm not as smart as I think because we got home, and I decided to make a batch of peppermint [brownie truffles](#) that night. I turned the oven on and started to work on the cookie dough.

In a few minutes the smell of burning plastic had me running to the oven in a hurry and then a lot of crying may have happened.

Ever since then I have been a compulsive oven checker. I turn the oven on and open the door every.single.time now!!!



Peppermint Oreo Bark

## POPULAR RECIPES



Buffalo Chicken Pasta



Easy Stuffed Shells with Meat



Homemade Chocolate Chip Brownies







Cheesy Chicken Pasta Skillet



## INGREDIENTS NEEDED

Most of these ingredients are probably already in your pantry or fridge. So, just run out and buy a bag or two of the kisses and some colored sugars, so you can get baking.

- Butter - Set it out ahead of time, so it is easier to mix the cookie dough.
- Sugar - A mixture of granulated sugar and brown sugar sweetens the dough.
- Egg & Greek Yogurt - Adds moisture and binds the ingredients together.
- Baking Soda - Provides the lift as the cookies bake.
- Cocoa Powder - I like to use Hershey's dark cocoa powder to give these cookies a dark look.
- Flour - Thickens the dough. See [how to measure flour](#) correctly, so your cookies turn out right every time.
- Toppings - red and white sanding sugars and Hershey's Candy Cane Kisses give the kiss cookies a pretty holiday look.







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## HOW TO MAKE CHOCOLATE KISS COOKIES

### MAKE COOKIE DOUGH

Beat the butter and sugars until the mixture is creamy. Add the egg and yogurt and mix it again.

Stir together the flour, baking soda, and cocoa powder. Slowly beat this into the butter mixture.

Scoop out 36 dough balls. Roll each one into a round shape. The dough is very sticky, so you will need to spray your hands with nonstick baking spray to keep it from sticking to you while you roll the dough.

### BAKE & DECORATE COOKIES

Roll each dough ball in the sanding sugars and place on a baking sheet and bake. Remove and let the cookies cool on the tray for a few minutes.

Transfer the cookies to a sheet of parchment on your counter and top

each one with an unwrapped candy cane kiss. The heat from the cookies will cause the kisses to "melt" and get soft.

Do not move the cookies until everything has cooled and the kiss has set back up again.

## HOW TO STORE

Keep the cooled cookies in a tightly sealed container on the counter for 3-4 days. The chocolate kiss cookies can also be frozen in a freezer safe bag or container for 1-2 months. Thaw overnight on the counter.



## MORE EASY HOLIDAY COOKIES

- [Mint Truffle Kiss Cookies](#)
- [Shortbread Bar Cookies](#)
- [Peppermint Crunch Chocolate Cookies](#)
- [Peppermint Mocha Cookies](#)



- [Mint Chocolate Pudding Cookies](#)
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- [Peppermint Meltaways](#)
- [Peanut Butter Cup Cookies](#)

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## CHOCOLATE CANDY CANE KISS COOKIES RECIPE

yield: 36 COOKIES   prep time: 30 MINUTES   cook time: 8 MINUTES

total time: 38 MINUTES

*These Chocolate Candy Cane Kiss Cookies are rolled in red and white sugar and then topped with a candy kiss. They will be one of the first cookies to disappear off your holiday cookie tray.*



4.4 Stars (72 Reviews)

PRINT

### INGREDIENTS

- 1/3 cup butter, softened
- 1/2 cup brown sugar
- 3/4 cup sugar
- 1 egg
- 1/3 cup plain greek yogurt
- 2/3 cup dark cocoa powder
- 1 teaspoon baking soda
- 1 1/2 cups flour
- coarse red and white sanding sugar
- 36 Candy Cane Kisses, unwrapped

Hands Free Mode:

Prevent screen from sleeping

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### INSTRUCTIONS



1. Preheat the oven to 350 degrees.
2. Beat the butter and sugars until creamy. Add the yogurt and egg and beat again.
3. Stir together the cocoa powder, baking soda, and flour. Slowly beat into the butter mixture.
4. Roll the dough into 36 balls and roll in the red and white sugar. The cookie dough will be very sticky. Place on a baking sheet.
5. Bake for 8 minutes. Cool on baking sheet for 1-2 minutes. Remove to a sheet of wax paper on the counter.
6. Press a kiss into the top of each cookie. Do not move the cookies until they are completely cool and the kiss has set back up. Store in a sealed container.



## DID YOU MAKE THIS RECIPE?

Please leave a comment on the blog or share a photo on [Instagram](#)

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Life

CUISINE: American /

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# CHOCOLATE CANDY CANE KISS COOKIES







*\*The post and recipe for these Chocolate Candy Cane Kiss Cookies was originally published on December 2, 2013. The pictures and post have been updated, and it has been republished on December 4, 2018.*

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[Glazed Cranberry Orange Scones](#) »

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WELCOME!

Jocelyn is the owner and creator of Inside BruCrew Life where she loves to share semi-homemade recipes with flair that anyone can recreate in their own kitchen. Jocelyn is married and has three kids. She loves to workout, enjoys trips to Disney, and relaxing at the beach.

[Learn More About Jocelyn](#)

## COMMENTS

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**Barb**

December 13, 2021 at 12:22 pm

I just made these and LOVE them!! They definitely are sticky to work with but the outcome was so worth it. They are so pretty with the sparkling sugars I used. I had no trouble with my kisses melting. I unwrapped them and put them in the fridge the night before. I



followed your directions of letting them cool for one or two minutes on the cookie sheet, then putting them on the waxed paper on my counter. I took the kisses out of the fridge and there was no melting at all. They look beautiful and are so tasty! Thank you for the great recipe! Merry Christmas!

REPLY

**Patti**

December 24, 2019 at 11:14 am

Well, I followed this recipe exactly, including the timing on when to put the kisses on, etc. The kisses totally melted down into the cookie. They taste great, but they sure look funny and not nearly as nice as yours. Oh well. Thank you for the nice recipe!

REPLY

**Jocelyn**

December 24, 2019 at 2:25 pm

Oh, no!!! I know that if you freeze the kisses that can help them keep their shape. I don't usually freeze these ones though. I'm glad they taste good though!!! Merry Christmas!!

REPLY

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## LEAVE A REPLY

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DECEMBER 4, 2012

## SECRET KISS SNOWBALL COOKIES

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UPDATE: This giveaway is now closed. The winner (selected by Random.org) of the Hershey's baking package is Christi D. who said: "*I am making toffee bars...chocolatey goodness!*" Congratulations, Christi! Please check your email for instructions on how to claim your prize. Thank you to all who entered. If you didn't win this time, come back next week for two more great giveaways!



Can you believe it is December already, and the weather outside is not at all frightful? Our fires have yet to be delightful. And, we all have places to go, yet there is no snow? Do we dare request, "let it snow, let it snow, let it snow?"



Actually, here in Mississippi, snow rarely happens anyway. But, I'm pretty shocked to see Facebook status updates of many of my friends and family in the north about their 60 degree weather in December! Good for you, my friends! Enjoy it while you can...

Since it seems no one has any real snow quite yet, how about we enjoy them in cookie form instead? These snowball cookies were inspired by a friend of my mother-in-law's, who served something very similar to us years ago. She wrote down the recipe for me back then, and I recently came across it deep down in my recipe files.

This turned out to be a great way for using the chocolate kisses Hershey's sent to me along with a few other baking goodies. And, guess what? They want to send the same treats to one of you, to help with your holiday baking adventures.



Here's what one winner will receive:

- *Hershey's*® Cookie Headquarter Apron
- 1 pkg. *Hershey's*® Baking Melts Chocolates
- 1 pkg. *Hershey's*® *Bits 'o' Brickle*® Toffee Chips
- 1 pkg. *Hershey's*® *Semi-Sweet Chocolate Chips*
- 1 pkg. *Hershey's*® *Kisses*® Chocolates
- 1 canister *Hershey's*® Cocoa
- 1 set of recipe cards featuring the core *Hershey's*® holiday recipes

Okay, how about *that* to get you started baking? And, all you need to do to enter the giveaway is leave me a comment below (attached to this post) telling me one thing you plan to bake this year for the holidays. The winner will be chosen by a random number generator, but I still read every single one of your comments, so entertain me! ☐

Official Rules:

- To enter the giveaway, please leave a comment attached to this post telling me one thing you plan to bake this year for the holidays. (If you are reading this through email, you must visit the blog to leave your comment.)
- Giveaway is open to US residents only.
- Contest closes Thursday, December 6th at 10:00PM EST.
- Winner will be announced at the top of this post. Winner will also be notified by email. If a response is not received within 1 week of being notified, a new winner will be chosen.
- This giveaway is sponsored by Hershey's.

Bake, Share, and Win! You can also enter Hershey's Kitchens Cookie Headquarters' giveaway by pinning a photo of your HERSHEY'S baked treats for a chance to win a baking products giveaway. Head on over to the Cookie Headquarters for more information and official rules.



Here's the recipe:

## Secret Kiss Snowball Cookies

*Hidden chocolate kisses make these snowballs a sweet surprise.*

Prep Time

20 mins

Cook Time

10 mins

Total Time

30 mins



Servings: 2 dozen Author: Nikki Gladd

 Print Recipe

### Ingredients

- 1 cup butter , at room temperature
- $\frac{2}{3}$  cup granulated sugar
- 1 teaspoon vanilla extract
- 1  $\frac{3}{4}$  cups flour
- $\frac{1}{4}$  cup cocoa powder
- 24 Hershey's Kisses (any flavor, I prefer chocolate), unwrapped
- 1 cup powdered sugar



5 from 3 votes

### Instructions

1. Preheat oven to 350 degrees F.
2. Cream together the butter, granulated sugar and vanilla until smooth. In a separate bowl, whisk together the flour and cocoa powder. Gradually add to the butter mixture until combined.
3. Drop tablespoon dough balls on to a parchment lined baking sheet. Place one chocolate kiss on top of each dough ball then mold the dough around the chocolate kiss, covering completely. Bake for 8 minutes.
4. Remove from the oven and allow to cool completely on wire rack. When cool, roll in powdered sugar to coat. Best served within 1-2 days.



**Tried this recipe?**

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### ABOUT SEEDED AT THE TABLE

Thanks for visiting! We're the Gladd family! We love donuts, Disney, LEGO and Jesus. Not in that order, of course. ☐ Ben shares DIY wood-working projects and Nikki shares delicious recipes. You'll also find a sprinkling of travel adventures and other family fun ideas!

[Learn more about me →](#)

## COMMENTS



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Harold Burton says

June 21, 2021 at 5:00 AM

★★★★★

Ooh, I'll have to try this! I love fried chicken but with a toddler we have to watch what we serve at meals! Now I can have fried chicken again!

[Reply](#)

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Tabatha Bothe says

December 9, 2017 at 1:24 PM

★★★★★

We are making my husbands Ohma's Pound cake recipe! We make it each year for Christmas! Along with many other different cookies! We are giving these Secret Kiss Snowball Cookies a try this year and very excited to try them!

[Reply](#)

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Jean Hall says

December 6, 2017 at 6:22 PM

★★★★★

The Hidden Kiss recipe sounds great since we all love chocolate and Hershey's Kisses! We always make the Peanut Blossom Cookies with a twist because my daughter is allergic to nuts, so we use soy butter instead of peanut butter. And we have a new favorite as of last year (we love to try a new recipe every year!) Chocolate Gingerbread Boys and Girls-YUM! We make them using ALL of our cookie cutters.

[Reply](#)

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Andrea Gonzalez says

December 19, 2016 at 11:52 AM

Definitely a Chocolate Pecan Pie and Apple Empanadas

[Reply](#)

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Lea Dunbar says