



CHOCOLATE ACORNS

INGREDIENTS:

- 1/2 cup semisweet chocolate chips
- 50 mini Nilla wafer cookies
- 50 milk chocolate Hershey's kisses, unwrapped
- 50 mini chocolate chips

INSTRUCTIONS:

1. Line a baking sheet with parchment paper; set aside.
2. In a small microwave safe bowl, melt the semisweet chocolate chips in the microwave for about 45 seconds; stir until smooth. Continue microwaving in 15 second intervals, if necessary. Using a spatula, transfer melted chocolate to a small Ziploc bag; snip off a tiny corner.
3. Pipe a small amount of the chocolate onto the flat side of each cookie and immediately press a Hershey's kiss on top to attach it. Place on the prepared baking sheet, cookie side down, and repeat with the remaining cookies and kisses; place in the freezer for 5 minutes to set.
4. Pipe a smidge of the melted chocolate onto a mini chocolate chip and attach it to the top of the wafer to create the stem.
5. Place back onto the baking sheet until all the acorns are finished. Freeze for another 5 minutes to set completely.