



Lemon Hazelnut Christmas Kisses

My First Batch Was a Mess

I first made these cookies years ago. My kitchen looked like a flour bomb went off. I forgot to toast the hazelnuts first. The cookies tasted fine, but they lacked that warm, nutty hug. I still laugh at that.

Toasting the nuts is the secret. It wakes up their flavor. It makes your whole kitchen smell like a cozy dream. Doesn't that smell amazing? That's why this matters. Little steps make big flavors.

Why We Make Little Indentations

The dough balls need a little home for the lemon curd. We press a

spoon into each one. This makes a tiny nest. The first bake sets the shape.

You must reshape the nest halfway through. The cookie puffs up and tries to close it. A quick press fixes it. This ensures every kiss holds its sunny lemon heart. What's your favorite jam or curd to bake with? I'd love to know.

The Magic of Sweet and Tart

These cookies are a perfect balance. The hazelnut is rich and warm. The lemon curd is bright and sunny. They dance together in your mouth.

That balance is important in life, too. Not just in cookies. We need cozy days and bright, happy moments. This recipe gives you both in one bite. *Fun fact: The hazelnut is also called a filbert. Some say it looks like a full beard!*

Let's Talk About Butter and Sugar

Creaming butter and sugar is my favorite part. You beat them until they are pale and fluffy. This takes a few minutes. Don't rush it.

This step puts tiny air pockets in the dough. Those pockets make the cookie tender. It's like giving the dough a soft, airy blanket. Do you like using a stand mixer, or do you prefer mixing by hand?

A Dusting of Snow

After the cookies cool, we give them a dusting. A little confectioners' sugar looks like fresh snow. It makes them look special and sweet.

See also Peanut Butter Marshmallow Holiday Squares

That final touch matters. It shows you cared enough to make them pretty. Food made with love always tastes better. It's a little gift you made with your own hands. Will you be sharing these with friends, family, or keeping them all for yourself?

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	1 cup (5 ounces/142 grams)	
Hazelnuts	$\frac{3}{4}$ cup	Toasted and skinned
Salt	Pinch	
Unsalted butter	8 tablespoons	Softened
Granulated sugar	$\frac{1}{3}$ cup ($2\frac{1}{3}$ ounces/66 grams)	
Large egg yolk	1	
Vanilla extract	$\frac{3}{4}$ teaspoon	
Lemon curd	$\frac{1}{4}$ cup	For filling
Confectioners' sugar	As needed	For dusting before serving



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Hello, my dear. Come sit by the counter. I want to tell you about these little cookies. We called them “Christmas Kisses” when I was a girl. My aunt would make them every December. Their buttery smell filled the whole house. I still laugh at that name. Each cookie gets a sunny little drop of lemon curd. It’s like a sweet, tart kiss in the middle. Doesn’t that sound lovely? Baking them always makes me feel cozy and young again. Let’s make some new memories together, you and I.

Instructions

Step 1: First, move your oven racks. Put one in the top third of the oven. Put the other in the bottom third. Now, heat your oven to 350 degrees. Get out two baking sheets. Line them with parchment paper. This keeps our kisses from sticking. (A little tip: tearing the parchment is easier than cutting it!).

Step 2: Let’s make the dough. Put the flour, hazelnuts, and salt in your food processor. Whir it until it looks like fine sand. In your mixer bowl, beat the soft butter and sugar. Beat until it’s pale and fluffy. Then, add the egg yolk and vanilla. Mix it all in. Now, slow the mixer down. Gently add your hazelnut flour. Mix just until it comes together. **Why do we add the flour slowly? Share below!**

See also Festive Lamb with Crimson Pepper Relish

Step 3: Time to shape them. Scoop a tablespoon of dough. Roll it into a neat ball. Place each ball on your sheet, two inches apart. Now, take a greased teaspoon measure. Press a little well into the center of each ball. This is where our lemon surprise will go later. (Grease your spoon

well so the dough doesn't stick!).

Step 4: Bake the cookies for about 10 minutes. They will be just set. Take them out carefully. The wells might have puffed up. Gently press them again with your greased spoon. Now, spoon about half a teaspoon of lemon curd into each one. Doesn't that look pretty? Put them back in the oven. Bake for 8 to 10 more minutes. Switch the tray positions halfway. Let them cool a bit on the sheet.

Creative Twists

Orange Dream: Use orange marmalade instead of lemon curd. It's wonderfully bright.

Chocolate Dip: Let cookies cool completely. Dip one half in melted dark chocolate.

Nut Swap: Try toasted almonds instead of hazelnuts. They have a gentle, sweet flavor.

Which one would you try first? Comment below!

Serving & Pairing Ideas

Dust these kisses with powdered sugar right before serving. It looks like a light snowfall. Place them on a vintage plate for a special touch. They are perfect with a cup of hot cocoa. The chocolate and lemon sing together. For the grown-ups, a small glass of sweet sherry is a lovely match. It's my husband's favorite holiday treat. Which would you choose tonight?



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Keeping Your Kisses Fresh

These cookies are best enjoyed the day they are made. The lemon curd stays so bright and shiny. But I always make a double batch. You can freeze the unbaked dough balls for a future treat.

Just place them on a tray until frozen solid. Then pop them into a bag. Bake straight from the freezer, adding a minute or two. I once forgot I had a bag in the freezer. Finding it in July was a lovely surprise.

See also [Raspberry Chocolate Noel Brownies](#)

Store baked cookies in a single layer. Use a container with a tight lid. They will keep for three days at room temperature. Storing them well means no waste. It also means a sweet treat is always ready for guests.

Have you ever tried storing cookie dough this way? Share below!

Little Hiccups and Easy Fixes

First, the dough might seem too crumbly. This happens if the butter was not soft enough. Just use your hands to squeeze it together. Warm hands fix most dough problems.

Second, the indentations can close up while baking. I remember when my first batch came out flat. The fix is simple. Pull the tray out halfway and press again. This gives you a perfect little cup for the curd.

Third, the hazelnuts might not grind evenly. Stop your processor and shake it. Big nut pieces can make rolling difficult. Fixing small issues

builds your confidence. It also makes sure every cookie is delicious.

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Can I make these gluten-free?

A: Yes. Use a good gluten-free flour blend. I like the one-to-one kinds.

Q: Can I make the dough ahead?

A: Absolutely. Wrap it and chill for up to two days. Let it soften a bit before rolling.

Q: I don't have hazelnuts.

A: Almonds work beautifully here. The flavor will be different but still lovely.

Q: Can I double the recipe?

A: You can. Just mix in two batches if your mixer is small. *Fun fact: I always double it for my book club!*

Q: Is the lemon curd required?

A: No. A dab of jam is a fine swap. Use raspberry for a red kiss.

Which tip will you try first?

From My Kitchen to Yours

I hope you love making these little kisses. They always fill my kitchen with a happy smell. Baking is about sharing joy and making memories. I would love to hear about your baking day.

Tell me all about it in the comments below. **Have you tried this**

recipe? I read every note you leave. Thank you for spending this time with me.

Happy cooking!
—Elowen Thorn.





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