



Peanut Butter Kiss Cookies

Ingredients:

- 48 Hershey Kisses
- ½ cup shortening
- ¾ cup peanut butter
- 1/3 cup white sugar
- 1/3 cup brown sugar
- 1 egg
- 2 Tbl milk
- 1 tsp vanilla extract
- 1 ½ cup flour
- 1 tsp baking soda

Christmas would not be complete without these delicious cookies that are the perfect blend of peanut butter and chocolate. We've even changed things up a bit over the years by experimenting with different candies such as Rolos and Reese's Minis. The trickiest part, however, is not eating all the candy before the cookies are ready!

Directions:

1. Heat oven to 350 degrees. Remove wrappers from chocolate kisses.
2. Beat shortening and peanut butter in a large bowl.
3. Add sugars and beat until fluffy.
4. Add egg, milk, and vanilla. Beat well.
5. Gradually add flour and baking soda.
6. Shape dough into 1-inch balls, roll in sugar, place on ungreased cookie sheet. Note: using parchment paper reduces burning.
7. Bake 8-10 minutes. Take out of oven and place a kiss on each cookie immediately.
8. Cool on rack.
9. ENJOY! We would love to hear about your favorite cookie recipes by using **#thebegratefulproject** to tag us on social media.