

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



My family has been enjoying these cookies for longer than I can remember. Every Christmas, without fail, these delectable green cookies show up on a platter in the kitchen. My mom has been known to hide half the batch in her room so she can control rationing them out, ensuring everyone gets to savor at least one. We love them so much that we've modified the food coloring and shape over the years to fit them into other holidays. Like Valentine's Day for example. Use a bit of red food coloring and shape into hearts. Halloween? Sure. Orange pumpkins. Fourth of July? Red, white, and blue flags? Or have I now gone too far?

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.