

Vegan Peanut Butter Cookies with “Hershey kiss”



Since traditional Hershey's Kisses aren't vegan, I'll give you some vegan alternatives for the chocolate “kiss” part.

Ingredients (makes about 18–20 cookies)

For the cookies:

- 1 cup natural peanut butter (smooth or crunchy)
- 3/4 cup brown sugar or coconut sugar
- 1/4 cup non-dairy milk (soy, oat, or almond)
- 1 tsp vanilla extract
- 1 cup all-purpose flour (or gluten-free blend if needed)
- 1 tsp baking soda
- 1/4 tsp salt

For the chocolate centers (vegan “kisses”):

- Store-bought vegan chocolate drops (like Enjoy Life, Hu Kitchen Gems, or No Whey Kisses if you can find them)
 - OR make your own by melting vegan chocolate chips and piping little “kiss” shapes onto parchment, then chilling until firm
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Instructions

1. Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. Mix wet ingredients: In a bowl, combine peanut butter, sugar, non-dairy milk, and vanilla until smooth.
3. Mix dry ingredients: In another bowl, whisk together flour, baking soda, and salt.

4. Combine: Slowly add dry ingredients into the wet mixture. Stir until a dough forms (it should be soft but not too sticky; if too dry, add a splash more non-dairy milk).
5. Shape: Roll dough into 1-inch balls. Place on the baking sheet about 2 inches apart. Flatten slightly with your palm.
6. Bake: Bake 9–11 minutes, until edges are lightly golden.
7. Add chocolate: Immediately after removing from oven, gently press a vegan chocolate “kiss” (or drop) into the center of each cookie.
8. Cool: Let sit on the baking sheet for 5–7 minutes before transferring to a rack to cool fully.

Tip: If you want the chocolate to stay glossy and not melt too much, freeze your vegan chocolate drops/kisses beforehand and press them in right after baking.