

Peanut Butter Chocolate Kiss Cookies

Submitted by The Culinary Academy

Ingredients

1 1/4 cup flour
1 tsp baking soda
1/2 tsp salt
1/2 cup unsalted butter
1 c smooth peanut butter
1/2 cup granulated sugar
1/2 cup firmly packed light brown sugar
1/2 tsp vanilla extract
1 large egg
34 Hershey Kisses, unwrapped



Instructions

Whisk flour, baking soda & salt together in a small bowl

With an electric mixer beat butter & peanut butter together until creamy. Add both sugars. Beat in vanilla. Add in egg. Beat until smooth.

Add about 1/3 of flour and mix on low speed, gradually adding the remaining flour.

Refrigerate until firm. Preheat oven to 350^a.

Line 2 baking sheets w/ parchment paper.

Roll dough into 1 1/2 inch balls. Roll balls in sugar. Gently flatten just enough so they don't roll off the sheet.

Bake about 18 minutes. Then press chocolate kiss into center of each cookie. Return to the oven for 1 minute.

Cool on sheets on racks for a couple of minutes, then carefully transfer to racks to cool completely.