

# All Things Mamma's Peanut Butter Kiss Cookies

Makes: 2 dozen

## Ingredients

- 1  $\frac{3}{4}$  cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 1 stick butter, at room temperature
- $\frac{1}{2}$  cup smooth peanut butter
- $\frac{1}{2}$  cup granulated sugar, more for rolling
- $\frac{1}{2}$  cup light brown sugar
- 1 large egg
- 1 tablespoon milk
- 1 tablespoon vanilla
- one 11-ounce package Hershey's Kisses, foil removed



## Instructions

1. Preheat oven to 375 degrees.
2. Sift together flour, baking soda and salt; set aside.
3. Using an electric mixer, cream together butter, peanut butter,  $\frac{1}{2}$  cup granulated sugar and light brown sugar.
4. Add egg, milk and vanilla into the butter mixture; beat until well blended.
5. Gradually add flour mixture, mixing thoroughly.
6. Spray, oil or line a cookie sheet with nonstick liner and set aside.
7. Roll dough into 1-inch balls or use a 2-inch scoop for larger cookies.
8. Roll cookies in sugar and place 2 inches apart on cookie sheet.
9. Bake until very light brown and puffed, 6 to 8 minutes.
10. Remove sheet from oven and lightly press a candy kiss into center of each cookie, allowing it to crack slightly.
11. Return to oven until light golden brown, 2 to 3 minutes.
12. Remove from oven, cool completely and store in an airtight container.