

Chocolate Kiss Peanut Butter Cookies

Recipe submitted by Liz Whalen

Ingredients

1 cup butter
1 cup peanut butter
2 1/2 cups all-purpose flour
1 cup sugar
1 cup packed brown sugar
1 eggs
1 tsp baking soda
1 tsp baking powder
1 tsp vanilla
Sugar

Directions:

Preheat oven to 375 degrees.

In a mixing bowl beat butter and peanut butter with mixer until creamy. Add 1 cup flour, the sugars, the eggs, baking soda, baking powder, and vanilla. Beat till thoroughly combined. Beat in remaining flour.

Shape dough in 1-inch balls. Roll in sugar. Place on cookie sheet 2 inches apart. Bake on 375 for 9 minutes or until tops start crackling a little bit and bottoms lightly browned.

Immediately after baking, press 1 milk chocolate kiss into each cookie.

