

Glynn House Inn, 59 Highland Street, Ashland, NH 03217 603-968-3775

Email: innkeeper@glynnhouse.com ~ Website: www.glynnhouse.com

Peanut Butter Cookies with Hershey's Kisses

Ingredients

- 48 Hershey's Milk Chocolate Kisses
- 2 tbs. milk
- ½ cup butter or shortening
- 1 tsp. Vanilla extract
- ¾ cup creamy peanut butter
- 1 ½ cup all purpose flour
- 1/3 cup sugar
- 1 tsp. Baking soda
- 1/3cup light brown sugar (packed)
- ½ tsp. salt
- 1 egg
- Superfine granulated sugar for dusting

Preparation

- Heat the oven to 375 degrees. Remove foil packaging from Kisses.
- In a mixer, blend butter and peanut butter until smooth. Gradually add sugar and brown sugar and blend until fluffy. Add the egg, milk and vanilla and blend until all ingredients are well mixed.
- In a separate bowl mix together the flour, baking soda and salt. Gradually add to peanut butter mixture until well blended.
- Using your hands, shape mixture into 1-inch balls and place on cookie sheet. When all balls are formed, roll them in the superfine granulated sugar until well coated and place on an un-greased cookie sheet.

Cooking

- Bake for approximately 8 to 10 minutes. Cookies should be lightly browned.
- Place a Kiss into the center of each cookie before it cools. Cookie will crack slightly.
- Remove cookie from baking sheet and place on wire rack to cool.

Makes 48 cookies