

Peanut Butter Chocolate Kisses Cookies



Ingredients

½ Cup (1 Stick) Margarine
½ Cup Peanut Butter
½ Cup White Sugar
½ Cup Brown Sugar
24 Hershey Kisses

1 Egg
1 tsp Vanilla
1 ¾ Cups Flour
1 tsp Baking Soda
½ tsp Salt

Directions

Preheat oven to 375°F.

Cream together the white sugar, brown sugar, margarine and peanut butter until well blended. Add the egg and vanilla and beat well. Add flour, salt and baking soda and mix together well until a fairly firm dough.

Using a #40 scoop, measure out dough and roll into balls by hand and roll in About ¼ Cup white sugar. Place on lightly greased baking sheet about 2 inches apart. Bake for 8 minutes. Remove from oven and press chocolate kisses into center of cookies. Return to oven for another 2-3 minutes. Remove from oven and cool on wire rack.

Notes

Makes about 24 cookies.

