

Peanut Butter Kiss Cookies

Preheat oven to 375 degrees Fahrenheit. Prepare cookie sheets with parchment paper.

- 1 cup granulated sugar
- 1 cup brown sugar (packed)
- 1 cup margarine or butter (very soft)
- 1 cup creamy peanut butter

In a large bowl cream sugar, butter and peanut butter until well mixed.

- 2 eggs, slightly beaten
- $\frac{1}{4}$ cup milk
- 2 teaspoons of vanilla

In a small mixing bowl stir eggs, milk and vanilla together until well mixed.

- 3 $\frac{1}{2}$ cups of flour
- 2 teaspoons of baking soda

In a medium mixing bowl blend the flour and soda together well.

- 1 11-12 ounce package of milk chocolate kisses

Gradually alternate egg mixture and flour mixture into the large bowl of creamed sugar and butter until all ingredients are well mixed.

Using a teaspoon of batter, shape into balls and roll in white sugar and place on parchment paper covered cookie sheets about 2 inches apart. Bake for about 8 minutes. Remove from the oven and place a kiss in the middle. Put cookies back into oven for 45 seconds to 1 minute to set the kiss. Remove and place on a rack to cool. Yield - 6 dozen cookies.



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