



♥ recipes worth sharing

≡ Classic ≡

PEANUT BUTTER KISS COOKIES ♥



Fun, delicious and well worth the time. These will surely be a hit. ♥



PREP TIME
15 min



COOK TIME
10 min



TEMPERATURE
375°F



YIELD
48 cookies

≡ INGREDIENTS ≡

- 48 Hershey Kisses
- 1/2 cup shortening
- 3/4 cup peanut butter
- 1/3 cup granulated sugar
- 1/3 cup packed light brown sugar
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup granulated sugar (for rolling)



≡ STEP-BY-STEP INSTRUCTIONS ≡



1 Preheat oven to 375°F and unwrap the chocolate kiss candies.



2 Beat shortening and peanut butter in a large bowl until well blended.



3 Add 1/3 cup granulated sugar and the brown sugar; beat until fluffy.



4 Add the egg, milk, and vanilla; beat well.



5 Stir together flour, baking soda, and salt; gradually beat into the peanut butter mixture.



6 Shape dough into 1-inch balls, roll in granulated sugar, and place on an ungreased cookie sheet.



7 Bake 8–10 minutes or until lightly browned.



8 Immediately press a chocolate piece into the center of each cookie; transfer to a wire rack and cool completely.



RHINO TIP

For the best texture, avoid overbaking—pull the cookies when they are lightly browned and let them finish setting as they cool.

≡ TIPS & VARIATIONS ≡

♥ Unwrap the chocolate kiss candies before baking so you can press them in while the cookies are hot.

♥ Chill the dough briefly if it feels too soft to roll.

♥ For a classic fork-pressed peanut butter cookie version, skip the kisses and flatten each dough ball with a fork before baking.

♥ Store cooled cookies in an airtight container to keep them fresh.

≡ Family favorites, one recipe at a time. ≡

