



# PEANUT BUTTER KISS COOKIES

## MAKES 45 COOKIES

1. Set the oven rack to the center position. Preheat oven to 375°F
2. Line three cookie sheets with parchment paper. One cookie sheet can also be used, allowing the sheet to cool between batches.
3. Sift together flour, baking soda, and salt in a medium bowl, whisk to combine.
4. Using a mixer, fitted with the paddle attachment, cream together butter, peanut butter, granulated sugar and light brown sugar on medium speed, 1 minute.
5. Add egg, milk, and vanilla, mix on medium speed until well blended, about 30 seconds.
6. Gradually add flour mixture, mixing until combined on low speed, about 1 minute. If the dough is very soft, refrigerate for 30 minutes before rolling.
7. Measure out 1 leveled tablespoon of cookie dough, roll dough into approximately 1-inch sized balls.
8. Roll cookies in sugar and place 2 inches apart on cookie sheet. Bake until lightly browned, puffed, with some cracks on the surface, 8 to 10 minutes.
9. Immediately firmly press chocolate into the center of each cookie; cookie will crack more around the edges.
10. Allow to cool for 2 minutes on the sheet pan, and then transfer to a cooling rack. Store in an airtight container.

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## INGREDIENTS

- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 4 ounces unsalted butter, softened to 65°F -68°F
- 1/2 cup creamy peanut butter
- 1/2 cup granulated sugar, plus more for rolling
- 1/2 cup light brown sugar
- 1 large egg
- 1 tablespoon milk
- 1 teaspoon vanilla
- 45 Hershey Kiss chocolates, foil removed