

Peanut Butter Chocolate Drop Cookies

1 bag Hershey KISS chocolates (set aside)

Cream following ingredients:

1/2 cup butter, margarine, or shortening (melted)
1/2 cup peanut butter
1/2 cup granulated sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon vanilla

Sift together and add to creamed ingredients:

1 1/4 cup all-purpose flour
3/4 teaspoon soda



Place batter in refrigerator for one hour.

Place small amount of granulated sugar into a separate small bowl.
Shape peanut butter mixture into 1-inch balls.
Roll balls in granulated sugar bowl to lightly coat.
Place balls on ungreased cookie sheet 2 inches apart.

Bake at 375 degrees for 10-12 minutes.

Open and unwrap 48 Hershey KISS chocolate candies.
When cookies are pulled from the oven, place one KISS on each cookie.
Let cool on pan for a couple of minutes.
Remove cookies from pan to cooling rack.
Chocolate KISS will be soft for several hours.
Cool cookies completely before stacking on plate or putting in storage container.
Makes approx. 4 dozen.

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