

# Chocolate-Kiss Peanut-Butter Cookies

Makes 3-4 dozen

## *Ingredients:*

*2 2/3 cups sifted flour*

*Granulated sugar*

*2 teaspoons baking soda*

*1 cup brown sugar, firmly packed*

*1 teaspoon salt*

*2 eggs*

*1 cup butter, softened*

*2 teaspoons vanilla*

*2/3 cup creamy peanut butter, at room*

*4 dozen chocolate kisses (1 bag)*

*temperature*

1. Preheat oven to 375°. Sift flour with baking soda and salt. Set aside.
2. In large bowl, with electric mixer at medium speed, beat butter and peanut butter until well blended. Add 1 cup granulated sugar and the brown sugar; beat until light and fluffy.
3. Add eggs and vanilla; beat until smooth. Stir in flour mixture until well combined.
4. Using a level tablespoonful for each, shape into 3-4 dozen balls. Roll each in sugar. Place 2 inches apart on ungreased cookie sheets.
5. Bake 7½ minutes. Remove from oven. Press an unwrapped chocolate kiss on top of each; bake 2 minutes longer. Remove cookies to wire rack; let cool completely.

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