

**Ingredients**

- 48 Hershey Kisses, unwrapped
- $\frac{1}{2}$  cup shortening
- $\frac{3}{4}$  cup chunky peanut butter
- $\frac{1}{3}$  cup granulated sugar
- $\frac{1}{3}$  packed light brown sugar
- 1 egg
- 2 tablespoons milk
- 2 teaspoons vanilla
- $1\frac{1}{2}$  cups all purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  cup granulated sugar for rolling

**Directions**

1. Preheat oven to 375 degrees.
2. Beat hard the shortening and peanut butter with the granulated and brown sugars until light and fluffy, about 3 minutes. Make sure to scrape the sides of the mixer several times.
3. On medium speed beat in the egg, milk, and vanilla.
4. Whisk the flour, baking soda, and salt in a medium bowl. Gradually mix the dry ingredients into the peanut butter mixture.
5. Using the medium scoop form balls of dough. Roll each each ball in a bowl with the additional granulated sugar.
6. Place the balls on a parchment lined cookie sheet. You should put about 12 cookies on each sheet.
7. Bake 8 to 10 minutes or until lightly browned. Immediately press a kiss into the center of each cookie (they're going to crack around the edges, this is ok).
8. Slide the cookies and parchment to a wire cooling rack and cool completely.