



Gluten Free Peanut Butter Kiss Cookies



makes about 16 cookies

INGREDIENTS

- 1 cup sugar
- 1 cup peanut butter
- 1 egg
- 1 bag Hershey Kisses

DIRECTIONS

1. Mix the sugar, peanut butter and egg together until well blended.
2. Make round balls (about 1 inch in diameter).
3. Place on parchment paper lined cookie sheet, making sure to leave space between them.
4. Bake at 350 for 10 to 15 minutes.
5. While cookies bake, remove wrappers from Kisses.
6. Take cookie sheet out of the oven.
7. Gently press a chocolate Kiss in the center of each cookie.
8. Allow to completely cool before storing.

NONNA'S TIPS

- Use regular peanut butter (such as Jif, etc) for this recipe. Do not use natural or cookies will not come out well.
- You may make the cookie dough ahead of time and store it, covered with plastic wrap, in refrigerator until ready to bake.
- Feel free to double or triple this recipe. It is so easy to make that it's worth doing. Plus, the cookies are so good that they will go quickly.
- If you decide to double the recipe, one 16 Oz container of peanut butter is equal to 2 cups. That will save you a step of having to measure the PB.
- Since these cookies are gluten free, they are a good alternative to the original recipe for PB Kiss cookies and great to bring to a party where there's always someone on a GF diet.

