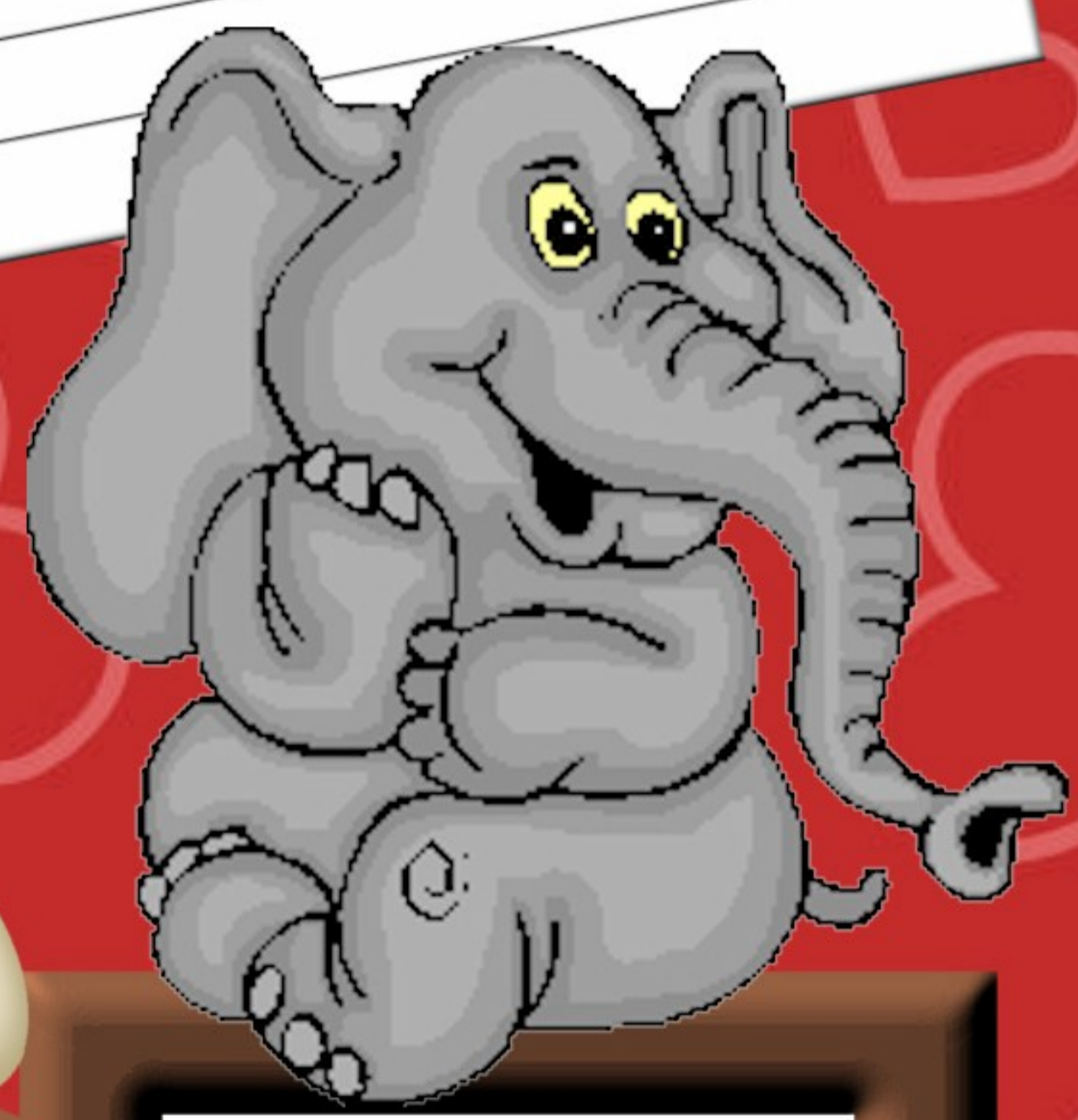


*Perfect Peanut
Butter Spread*

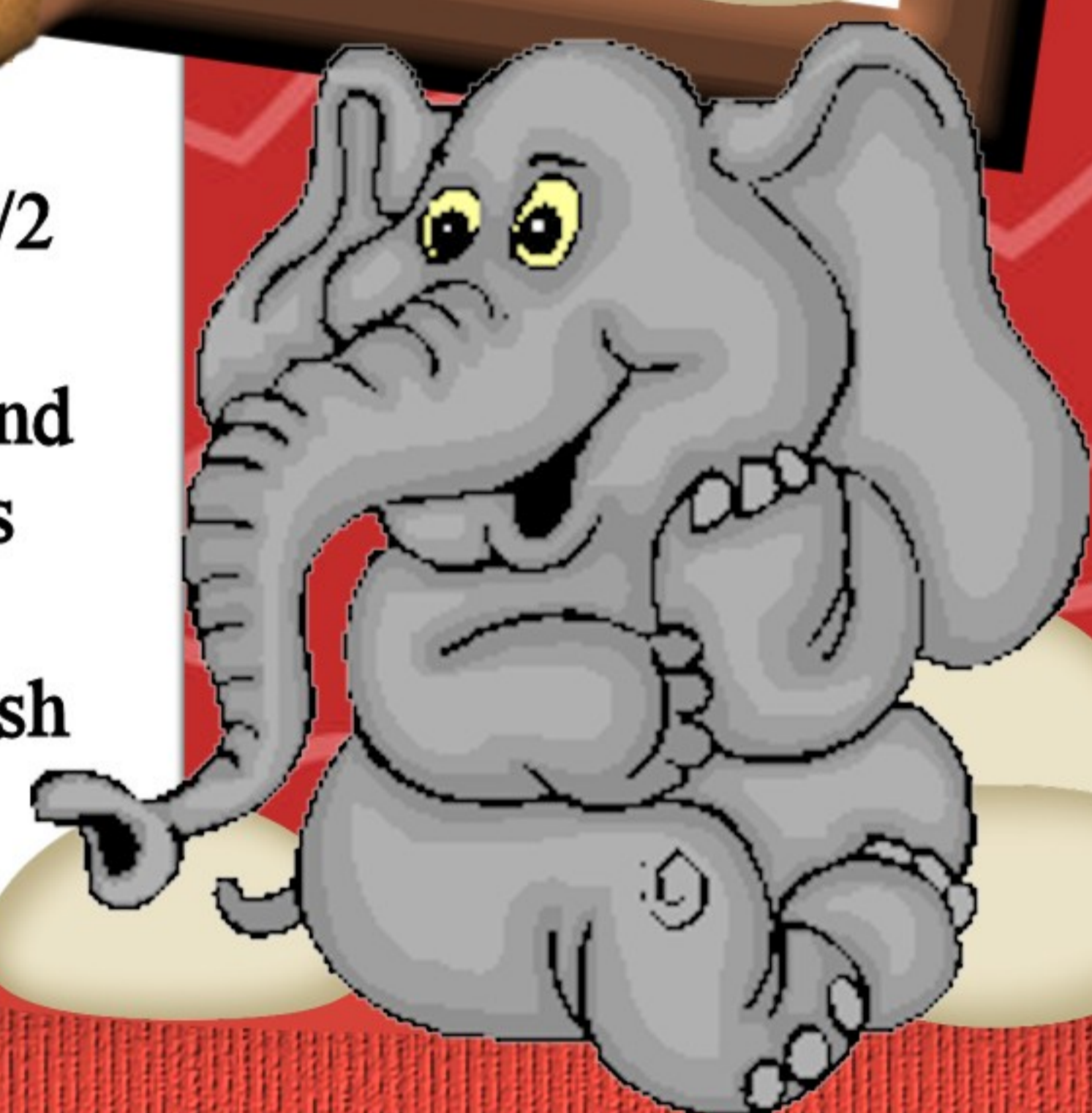
NET WT
28 OZ
(1LB 12OZ)
793G



Peanut Butter Chocolate Kiss Cookies

1/2 cup soft butter
3/4 cup peanut butter
3/4 cup white sugar, divided
2 tablespoons dark corn syrup
1 large egg
1 teaspoon vanilla extract
1 plus 1/2 cups white flour
1 teaspoon baking soda
1/4 teaspoon salt
36-48 chocolate candy kisses

Preheat oven to 375 F. Beat butter, peanut butter and 1/2 cup of the sugar until fluffy. Add corn syrup, egg and vanilla, beating well. Sift together flour, baking soda and salt. Gradually add flour mixture to the wet ingredients until it becomes a soft dough. Form into 1-inch balls. Place remaining 1/4 cup of white sugar in a shallow dish and roll each ball in sugar and place on an ungreased cookie sheet. Bake 8-10 minutes until golden brown. Unwrap chocolate candy kisses. Remove cookies from oven and immediately press a candy kiss into the center of each cookie.



*Perfect Peanut
Butter Spread*

