

## **PEANUT BUTTER COOKIES WITH CHOCOLATE BUTTER CREAM FROSTING**

*About 40 cookies*

<b>1/2 cup granulated sugar</b>	<b>1<sup>3/4</sup> cups all-purpose flour</b>
<b>1/2 cup firmly packed brown sugar</b>	<b>1 teaspoon baking soda</b>
<b>1/2 cup (1 stick) butter</b>	<b>1/2 teaspoon salt</b>
<b>1/2 cup creamy peanut butter</b>	
<b>1 egg</b>	<b>Granulated sugar</b>
<b>2 tablespoons milk</b>	
<b>2 teaspoons vanilla extract</b>	

1. Preheat the oven to 350 degrees.
2. In a large bowl of an electric mixer, cream the granulated sugar, brown sugar, butter, and peanut butter on low speed. Beat in the egg, milk, and vanilla.
3. Sift the flour, baking soda, and salt on a square of wax paper (or mix in a bowl). Stir into the sugar mixture and mix thoroughly.
4. Shape into 40 walnut-size balls. Roll in granulated sugar in a small bowl. Place on an ungreased cookie sheet and bake for 8 minutes.
5. Remove from the oven and immediately press a chocolate kiss into each. Transfer the cookies to a wire rack to cool.

### **FROSTING**

**2 sticks butter**  
**1 teaspoon vanilla**  
**4 cups powdered sugar**  
**2 ounces unsweetened chocolate**  
**2 Tablespoons heavy cream**

1. Mix the butter, vanilla, and powdered sugar.
2. Melt the chocolate in the cream.
3. Add the chocolate mixture to the butter mixture and beat until fluffy.
4. Spread on top of Peanut Butter Cookies.