

Betty Marietta's Peanut Butter Kisses

Makes four dozen

½ cup white sugar (plus ¼ cup for finishing)

½ cup brown sugar

½ cup salted butter

1 egg

2 Tbsp. milk

1 tsp. vanilla

½ cup peanut butter

1 ¾ cups all-purpose flour

1 tsp. soda

¼ tsp. salt

½ lb. mini peanut-butter cups

Preheat oven to 375°

Combine sugars, butter, egg, vanilla and milk.

Mix in peanut butter.

Add dry ingredients. Mix well, and chill for 10 minutes.

Roll dough into 1” balls.

Roll balls in granulated sugar.

Place balls on greased cookie sheet and bake at 375° for 9-10 minutes until lightly browned and starting to crack.

Remove from oven and press a peanut-butter cup into each cookie.

Return to oven for about two minutes to melt candies.