

*From Gluten-Free Nosh at [www.glutenfreenosh.com](http://www.glutenfreenosh.com)*

*PDF for printing only, not for forwarding.*

*Please refer to web site for full story and information about the recipe.*

## Gluten-Free Peanut Butter Kiss Cookies

*(gluten-free, dairy, kid-friendly)*

[By Gluten-Free Nosh](#)

Printable version

### **Ingredients:**

1 cup natural chunky peanut butter  
1/2 cup firmly packed brown sugar  
1/2 cup granulated sugar  
1 egg  
1 teaspoon baking soda  
1/2 teaspoon vanilla extract  
Hershey's Kisses, unwrapped

### **Method:**

1. Preheat oven to 350 degrees. Mix together peanut butter, brown sugar, granulated sugar, egg, baking soda and vanilla extract in a large bowl.
2. Using moistened hands, roll dough into 1-inch balls. (If the peanut butter mixture is too dry and not sticking together, you can add a teaspoonful of milk to the bowl.)
3. Place peanut butter balls on baking sheets lined with parchment paper. Space cookies 2 inches apart; they will spread.
4. Bake cookies until puffed and golden, about 10-12 minutes.
5. Immediately after removing baking sheets from oven, gently place a Hershey's Kiss on top of each cookie.
6. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

**Yield:** 24 to 36 cookies.