

Chocolate Snowcaps

Ingredient List

AP flour (8.75 oz. (1 ³ / ₄ cups))	smooth peanut butter (1/2 cup)
granulated sugar (1/2 cup + extra)	milk (2 tbsp)
brown sugar (1/2 cup)	vanilla extract (1 tsp)
baking soda (1 tsp)	egg (1 large)
table salt (1/2 tsp)	Hershey Kisses (~ 227 g bag (48))
unsalted butter, softened (1/2 cup)	

Directions

Preheat the oven to 375°F.

Combine **8.75 oz. (1³/₄ cups) AP flour**, **1 tsp baking soda**, and **1/2 tsp table salt** in a medium bowl.

Measure **1/2 cup granulated sugar**, **1/2 cup brown sugar**, **1/2 cup butter**, and **1/2 cup smooth peanut butter** into a large bowl and beat until light and fluffy.

Add **2 tbsp milk**, **1 tsp vanilla extract**, and **1 large egg** to the large bowl and mix to combine.

Slowly incorporate the dry ingredients into the wet ingredients. Mix with hands or dough hook until one ball of dough forms.

Shape the dough into 2.5 cm balls (or use a 70-disher (2 ³/₄ tsp)) and roll in a small bowl of extra **granulated sugar**. Place balls approximately 5 cm apart on baking sheets. Bake the cookies for *10-12 minutes*, or until they are golden brown and the edges begin to split.

While the cookies are baking, unwrap the appropriate number of **Hershey Kisses**.

Remove the baking sheets from the oven and immediately top each cookie with a **Kiss**, pressing down firmly until resistance is met.

Let the cookies cool for *2-5 minutes* before transferring them to a cooking rack to cool completely.

Makes approximately 48 cookies.

Notes

Heshey Hugs CANNOT be substituted for the Hershey Kisses as the melting point of white chocolate is lower than that of milk chocolate and the Hugs will not maintain their shape.

Nutrition (per cookie)

Calories	91	Carbohydrate	10 g	Vitamin C	0 %DV
Total fat	5 g	Dietary fibre	0 g	Calcium	1 %DV
Saturated fat	2 g	Sugars	6 g	Iron	2 %DV
Cholesterol	11 mg	Protein	2 g		
Sodium	82 mg	Vitamin A	1 %DV		