

**Ingredients**

* 48 HERSHEY'S KISSES Brand Milk Chocolates
* 1/2 cup shortening
* 3/4 cup Creamy Peanut Butter
* 1/3 cup granulated sugar
* 1/3 cup packed light brown sugar
* 1 egg
* 2 tablespoons milk
* 1 teaspoon vanilla extract
* 1-1/2 cups all-purpose flour
* 1 teaspoon baking soda
* 1/2 teaspoon salt
* Additional granulated sugar

**Directions**

1. 1 Heat oven to 375°F. Remove wrappers from chocolates.
2. 2 Beat shortening and peanut butter in large bowl until well blended. Add 1/3 cup granulated sugar and brown sugar; beat until fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture.
3. 3 Shape dough into 1-inch balls. Roll in granulated sugar; place on ungreased cookie sheet.
4. 4 Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into center of each   
   cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely.   
   About 4 dozen cookies.