

Peanut Butter Pumpkin Spice Kiss Cookies

<http://unihomemaker.com/2013/11/17/peanut-butter-pumpkin-spice-kiss-cookies/>

Ingredients:

- 1/2 dark muscovado sugar
- 1/4 cup of granulated sugar
- 1/4 cup of all-purpose flour
- 1/4 teaspoon of salt
- 1 egg
- 1 teaspoon of vanilla extract
- 1 cup of creamy peanut butter
- 23 pumpkin spice kisses

Preparation:

Preheat the oven to 350 degrees F. Line a large baking sheet/pan with parchment paper or Silpat.

Using a stand or electric mixer (or mix by hand) combine sugars, flour and salt. Then add egg, vanilla extract and peanut butter and mix until incorporated.

Using a small cookie scoop (about 2 teaspoons) or use your hand and shape the dough into 1 inch balls. Place each ball on the cookie sheet. If the dough is too sticky, refrigerate for 1/2 hour or until it's easy to handle.

Bake for 10 minutes. Remove cookies from the oven and let it cool for 5-8 minutes. Press a pumpkin spice kiss into the center of each warm cookie then transfer to a cooling rack.