



PEANUT BUTTER HUGS



Ingredients

- 1 3/4 cups All-Purpose Flour
- 1 tsp Baking Soda
- 1/2 tsp Salt
- 1/2 Cup Creamy Peanut Butter
- 1/2 Cup Unsalted Butter (room temp)
- 1/2 Cup Granulated Sugar
- 1/2 Light Brown Sugar
- 1 Large Egg
- 2 Tbsp Milk
- 1 tsp Vanilla Extract
- 1/2 Cup Sugar (for coating)
- 11oz bag of Hershey Hugs

Directions

1. In a medium bowl, whisk together the all-purpose flour, baking soda, and salt. Set aside.
2. Using a mixer, cream together the peanut butter, unsalted butter, granulated sugar, and light brown sugar on medium-high speed until well blended.
3. Add in the egg, milk, and vanilla extract. Scrape down the sides of the bowl as needed.
4. Reduce the mixer speed, gradually adding in the dry mixture until completely blended
5. Place the cookie dough in a well sealed food container and chill the cookie dough for a minimum of 1 hour.
6. After dough has chilled, line 2 baking sheets with parchment paper or silicone mats, and preheat the oven to 375°F.





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Directions

7. Using a spoon and your clean hands, shape the cookie dough into 1 inch balls, roll in granulated sugar, and place about 1 1/2 - 2 inches apart on lined baking sheets.
8. Bake for 7-8 minutes, then remove from oven and place a Hershey's Hug on each cookie, pressing down gently to create the crackly cookie edge
9. Return to the oven and bake for 2 minutes longer.
10. Cool cookies on baking sheet for 5-10 minutes before transferring to a cooling rack to cool completely.

