

Hershey's Kisses

Peanut Butter Reindeer Cookies

Serves: 30

Ingredients

- 30 Hershey's Kisses Milk Chocolates
- ½ cup shortening
- ¾ cup creamy peanut butter
- ⅓ cup granulated sugar
- ⅓ cup packed brown sugar
- 1 egg
- 2 Tbsp milk
- 1 tsp vanilla
- 1½ cup all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- 60 candy eye decorations
- pretzel twists, broken into pieces



Instructions

1. In the bowl of an electric mixer, beat together the shortening and peanut butter until well blended.
2. Add in ⅓ cup granulated sugar and ⅓ cup brown sugar and beat until fluffy.
3. Add egg, milk and vanilla and beat well.
4. Add in flour, baking soda and salt and then gradually beat into peanut butter.
5. Roll dough into 1.5-2 inch balls and place on a parchment lined baking sheet.
6. Bake at 375 degrees for 8-10 minutes or until light brown.
7. Let cook on a wire rack.
8. While cooling, press the Hershey's Kisses Milk Chocolates near the bottom ⅓ of the cookie to look like a reindeer nose.
9. Then, press two candy eye decorations above the chocolate and then two pieces of broken pretzel near the top of the cookie to look like antlers.