

Maple Peanut Butter Thumbprint Cookies

Ingredients

1 cup Barred Woods Maple Syrup
1/2 cup shortening
3/4 cup creamy peanut butter
1 egg
1 Tbs milk
1 tsp vanilla extract
1 1/2 cups flour
1 tsp baking soda
1/2 tsp salt
1/3 cup maple sugar or white granulated sugar for rolling (optional)
Hersey's chocolate kisses

Directions

1. Heat oven to 375 deg F.
2. Beat peanut butter and shortening in large bowl until well mixed.
3. Add 1 cup maple syrup and beat until fluffy.
4. Add egg, milk, and vanilla and beat until well combined.
5. Stir flour, baking soda and salt together in separate bowl.
6. Gradually add flour mixture to peanut butter mixture and mix until well combined.
7. Shape dough into inch balls (dough will be very sticky).
8. Roll in maple or white granulated sugar if desired and place on increased cookie sheet.
9. Bake for approximately 10 minutes or until lightly browned.
10. Press a chocolate kiss into center of each cookie immediately after removing from oven.
11. Place cookies on wire rack to cool.

Makes about 3 dozen cookies.

Adapted from Hersey's Kisses Peanut Butter Blossoms recipe.