

## **Peanut Butter Cookies**

Top 10 !!!!!!! My son, Daniel, loves these flourless, peanut butter cookies. Irene Hilbert, childhood friend, made these delicious cookies for customers at Irene Hilbert's Beauty Salon.

2 cups sugar

2 cups creamy peanut butter

2 eggs

2 tsp. vanilla

Hershey Kisses



Mix sugar, peanut butter, eggs and vanilla thoroughly. Refrigerate batter at least 1 hour or overnight. Roll batter into 3/4 to 1 inch balls and place on un-greased baking sheets; press lightly with fork. Bake at 325 to 350 degrees for 10 to 20 minutes. Refrigerated batter takes longer to bake than batter that is room temperature. If cookies are getting too brown, bake 1 tray in oven at a time.

Yields: 2 to 3 dozen.

NOTE: Bake peanut butter cookies for 8 minutes; remove from oven. Place Hershey Kisses on top of each cookie and return to oven. Bake approximately 4 minutes longer. Cool before removing from baking sheet.

Measurement: 18 oz. (1 lb. 2 oz.) jar of creamy peanut butter = 2 cups

Personal Note: I always refrigerate my batter of cookies over-night. On baking day, I make the balls and store unbaked balls on wax paper in the refrigerator until I bake them. This way the batter remains cool. Also, it makes baking a lot easier when your balls are made and ready for baking. The reason I like to refrigerate my batter is I find the cookies stay plump and moist in the center and crisp on the outside. Batter at room temperature spread out and become flat. The cooking time is always longer when you use refrigerated batter so you will have to adjust the baking times. Another hint; bake two trays of cookies at a time and switch the pans in the oven half way into baking. This prevents the top cookies from baking too brown on top and the bottom cookies from baking too brown on the bottom. Some cookies should be taken off of baking sheets immediately and some should cool slightly on baking sheets before removing them. THIS METHOD OF BAKING, I USE IN ALL MY COOKIE RECIPES.