

Cyclops Cookies

- use butter*
- 1 $\frac{1}{2}$ cup ~~butter or margarine~~ *or* (1 stick) shortening
 - 1 $\frac{1}{2}$ cup peanut butter
 - 1 $\frac{1}{2}$ cup sugar
 - 1 $\frac{1}{2}$ cup packed brown sugar

● In a large mixer bowl beat butter or margarine and peanut butter with electric mixer on medium speed about 30 seconds. Add the $\frac{1}{2}$ cup sugar and the brown sugar and beat till fluffy.

Top each peanut butter cookie with a chocolate kiss that looks like a great big chocolate chip.

- 2 $\frac{1}{2}$ eggs
- 4 $\frac{1}{2}$ tablespoons milk
- 2 $\frac{1}{2}$ teaspoon vanilla

● Add egg, milk, and vanilla. Beat well.

- $\frac{1}{2}$ $\frac{1}{4}$ cups all-purpose flour
- 2 $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ $\frac{1}{4}$ teaspoon baking soda

● In a medium mixing bowl stir together flour, baking powder, salt, and baking soda. With mixer on low speed gradually add flour mixture to peanut butter mixture, beating well. If necessary, cover and chill about 1 hour for easier handling.

Sugar

● Turn oven to 375°. Shape dough into 1-inch balls. Roll in additional sugar. Place about 2 inches apart on ungreased cookie sheets.

Milk chocolate kisses

● Bake in the 375° oven 10 to 12 minutes or till edges are firm. Immediately press a chocolate kiss atop each cookie. With a pancake turner lift cookies onto cooling rack. Makes 60.

A cyclops is a make-believe giant with one eye in the middle of its forehead. These cookies are named after the cyclops because of the chocolate kiss you put smack in the middle of each cookie right after it comes out of the oven.

