

# GF PEANUT BUTTER KISS COOKIES

## Ingredients

1/4 cup butter-flavored shortening	1 cup white rice flour
1 1/4 cups packed brown sugar	1/2 cup potato starch
3/4 cup creamy peanut butter	1/4 cup tapioca flour
1 large egg, room temp	1 tsp baking powder
1/4 cup unsweetened applesauce	3/4 tsp baking soda
3 tsp vanilla extract	1/4 tsp salt
	48 milk chocolate kisses

## Directions

1. In a large bowl, beat shortening, brown sugar, and peanut butter until blended. Beat in egg, applesauce, and vanilla (mixture will appear curdled).
2. In another bowl, whisk rice flour, potato starch, tapioca flour, baking powder, baking soda, and salt; gradually beat into creamed mixture.
3. Cover and refrigerate for 1 hour.
4. Preheat oven to 375 degrees.
5. Shape dough into forty-eight 1-inch balls; place 2 inches apart on ungreased baking sheets. Bake 9-11 minutes or until slightly cracked. Immediately press a chocolate kiss into the center of each cookie. Cool on pans 2 minutes. Remove to wire racks to cool.

Yield: 4 dozen

Source: *Taste of Home* (online)