

## Meltaways

### Ingredients:

- 1/3 cup cinnamon sugar for rolling
- 1/2 cup creamy peanut butter
- 1/2 cup butter, room temperature
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/4 cups flour
- 1 1/2 cups Hershey Meltaway Chocolates, unwrapped



## Directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper. Place cinnamon sugar in a shallow dish. Set aside.
2. Place peanut butter, butter, and sugars in the bowl of a stand mixer. Combine until creamy. Mix in the egg and vanilla.
3. Combine baking soda, baking powder, salt, and flour in a large bowl. Add to peanut butter mixture a little at a time.
4. Roll about a tablespoon of dough in hand and flatten slightly. Place one chocolate piece into the center. Fold dough over to cover chocolate completely and roll into a ball. Roll ball in the cinnamon sugar, coating completely. Place on the prepared baking sheet and repeat with the remaining dough and chocolate.
5. Bake 8–10 minutes.

*Makes 24 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***