

Peanut Butter Kisses

1 c. butter
1 c. natural peanut butter
1 c. xylitol or 1/2 c. honey
1 c. Sucanat
2 eggs
1 tsp. vanilla
2 1/2 c. organic spelt flour (not white spelt!)
1 tsp. aluminum-free baking powder
1 tsp. baking soda
1 tsp. sea salt
2-4 bars Yamate dark chocolate
Sucanat or xylitol for rolling (optional)

Break chocolate bars into squares. Cream butter, xylitol (or honey), and Sucanat. Add eggs and beat. Add peanut butter, spelt flour, vanilla, baking powder, baking soda, and sea salt. Roll into one-inch balls. Roll in Sucanat or xylitol (optional). Place on cookie sheet and bake for 8 minutes at 350 degrees. Remove from oven. Place one chocolate square in the center of each cookie and press down. Bake for another 3 minutes. Remove from oven and cool completely.

