



Kate's Sweets

Cookies, Cakes, and More!

Peanut Butter Blossoms

Soft peanut butter cookies rolled in granulated sugar with a Hershey's kiss on top.

yield: about 3 dozen cookies

prep time: 25 minutes

total time: 35 minutes

Ingredients:

- ½ cup butter
- ½ cup creamy peanut butter
- ½ cup sugar
- ½ cup brown sugar
- 1 tsp. vanilla extract
- 1 egg
- 1 tsp. baking soda
- ½ tsp. salt
- 1¾ cups flour

- ¼ cup granulated sugar
- 3 dozen Hershey's kisses

Directions:

Preheat the oven to 375°F. In the bowl of a stand mixer, cream together the butter and peanut butter until smooth. Add in the sugars and beat well. Add in the vanilla extract and egg and mix well. Add the baking soda, salt, and flour and mix until just combined.

Place the ¼ cup granulated sugar in a small bowl. Roll the dough into tablespoon-sized balls, then roll in the granulated sugar. Place on parchment-lined baking sheets and bake for about 8 minutes. While they're baking, unwrap all the chocolate kisses you will need. Once they are done, immediately place a Hershey's kiss in the center of the cookie. Let cool for about 10 minutes.

recipe adapted from: allrecipes.com