

RECIPE



PEANUT BUTTER BLOSSOMS

INGREDIENTS:

36 milk chocolate Hershey Kisses
1/2 cup shortening
3/4 cup creamy peanut butter
1/3 cup granulated sugar, plus extra for rolling cookie dough in
1/3 cup light brown sugar, packed
1 large egg
2 tbsp milk
1 tsp pure vanilla extract
1 1/2 cups all purpose flour
1 tsp baking soda
1/2 tsp kosher salt

DIRECTIONS:

Preheat oven to 375 degrees. Remove wrappers for the Hershey's Kisses and set aside on a plate.

In a large mixing bowl, beat the shortening and peanut butter with a hand mixer then add the sugar and brown sugar and beat until fluffy. Add in the egg, milk and vanilla extract and beat well to combine.

In a separate bowl combine the flour, baking soda and salt. Whisk gently to combine the dry ingredients and then gradually add into the peanut butter mixture.

Using a scoop with an ejector, shape dough into 1 inch balls. Roll each ball around in a small plate with the extra granulated sugar and place on an ungreased sheet pan.

Bake for 8 to 10 minutes until lightly browned. Take them out of the oven and immediately press a Hershey's Kiss into the center of each cookie. Remove the cookies from the sheet pan and place on a wire rack to cool completely.

Makes: approx 36 cookies

