



— Peanut Butter “Blossoms” —

FROM LAURA SAMET (PRODUCTION DIRECTOR)



These are typically made with Hershey Kisses® but we had leftover dark chocolate Dove® eggs from Easter and thought they'd be good with peanut butter cookies. :)

It's not like they would have gone to waste, but I thought these would be good on peanut butter cookies! Jack was like, no, peanut butter cookies are always dry. But he is a definite convert now! He said that was the best cookie dough he ever had!

INGREDIENTS

1 3/4 cups all-purpose flour
 1 teaspoon baking soda
 1/2 teaspoon salt
 1 stick of butter at room temperature
 1/2 cup smooth peanut butter
 1/2 cup granulated sugar, plus more for rolling
 1/2 cup light brown sugar
 1 large egg
 1 tablespoon of milk or half-and-half
 1 teaspoon vanilla extract
 5 dozen Hershey Kisses (one 11-oz. package) or equivalent such as Dove chocolates

EQUIPMENT

Cookie sheet, bowl and mixer

YIELDS

Five dozen cookies or makes 30 bigger cookies

STEP-BY-STEP RECIPE

- 1 | Pre-heat oven to 375°.
- 2 | Sift together flour, baking soda and salt; set aside.
- 3 | Using an electric mixer, cream together butter, peanut butter, 1/2 cup granulated sugar and light brown sugar.
- 4 | Gradually add flour mixture, mixing thoroughly. If dough is very soft, refrigerate for one hour.
- 5 | Line sheet with parchment paper or spray with nonstick spray and set aside. Roll dough into 1-inch balls.
- 6 | Roll cookies in sugar and place 2" apart on cookie sheet. Bake until very light brown and puffed, 6 to 8 minutes.
- 7 | Remove sheet from oven and lightly press a Kiss topside-down into the center of each cookie, allowing it to crack slightly. Return to oven until light golden brown, 2 to 3 minutes.
- 8 | Remove from oven, cool completely and store in an airtight container.

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