

Peanut Blossoms



INGREDIENTS:

1 3/4 CUPS SIFTED
FLOUR

1 TSP BAKING SODA

1/2 TSP SALT

1/2 CUP BUTTER,
SOFTENED

1/2 CUP CREAMY
PEANUT BUTTER

1/2 CUP GRANULATED
SUGAR

1/2 CUP BROWN SUGAR
PACKED

1 EGG

1 TSP VANILLA EXTRACT

1/3 CUP GRANULATED
SUGAR

1 (9 1/2 OUNCE) PACKAGE
MILK CHOCOLATE
CANDY KISSES,
UNWRAPPED

NOTES:

PREHEAT OVEN TO 375 DEGREES. SIFT TOGETHER FLOUR, BAKING SODA, AND SALT; SET ASIDE. IN A SEPARATE BOWL, CREAM BUTTER AND PEANUT BUTTER; ADD SUGARS GRADUALLY AND CREAM UNTIL FLUFFY. ADD EGG AND VANILLA; MIX WELL. ADD SIFTED INGREDIENTS GRADUALLY AND MIX. SHAPE ROUNDED TSP OF COOKIE DOUGH INTO BALLS; ROLL IN 1/3 CUP GRANULATED SUGAR. BAKE ON UNGREASED COOKIE SHEETS AT 375 DEGREES FOR 8 MINUTES. REMOVE FROM OVEN; PRESS CANDY KISS FIRMLY ON EACH COOKIE SO THAT THE COOKIE CRACKS AROUND THE EDGES. RETURN TO OVEN AND BAKE 2-3 MIN LONGER. COOL ON WIRE COOLING RACKS. MAKES ABOUT 5 DOZEN.