



\* Very Good!

# Gluten-Free Peanut Butter Blossoms



The Best Gluten-Free Peanut Butter Blossom Recipe. Easy to Make!

**Prep Time** 10 minutes

**Total Time** 10 minutes

**Servings** 36 cookies

**Calories** 115 kcal

## Ingredients

- 1/2 cup granulated sugar, plus additional for rolling cookies (see note)
- 1/2 cup packed brown sugar
- 1/2 cup creamy peanut butter
- 1/2 cup butter or dairy-free margarine, softened
- 1 large egg
- 1 1/2 cups gluten-free baking flour (see note)
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 36 unwrapped Hershey's Kisses, unwrapped

## Instructions

1. Adjust oven rack to middle position.
2. Preheat oven to 375 degrees F. Line two baking sheets with parchment paper.
3. Mix granulated sugar, brown sugar, peanut butter, butter and egg in a large bowl with electric mixer on medium speed until combined. Stop mixer. Add flour, baking soda and baking powder. Blend, on medium speed, until a dough forms.
4. Round dough, about one tablespoon each, into balls. Roll in additional granulated sugar. Place dough balls, about 2 inches apart, onto prepared baking sheets.
5. Bake until edges are light golden brown, about 8 to 10 minutes.
6. Remove pan from the oven. Immediately press 1 Hershey's Kiss in center of each cookie. Allow cookies to cool on the pan for five minutes. Transfer cookies to a cooling rack. Repeat with remaining dough and candies.

## Recipe Notes

**Gluten-Free Flour Note:** Use an all-purpose gluten-free flour that contains xanthan or guar gum. These cookies were tested with Bob's Red Mill 1:1 Gluten-Free Baking Flour. Do NOT use a grain-free (nut) flour.

**Sugar Note:** Roll cookies in colored sugar (traditional or coarse) for a Christmas or holiday look.

Notes:

Added 2-2 1/2 tsp  
flour

Baked @ 370° for  
9 1/2 min