A Recipe For:

 

# Peanut Butter Blossoms Cookies

**From the Kitchen of:** Mom

**Servings:** 36 – 48 cookies

**Prep Time:** 10 min **Bake Time:** 9-10 Min. **Bake Temp:** 375

**Ingredients:**

* ½ cup packed light brown sugar
* ½ cup white sugar
* ½ cup unsalted butter, softened
* ½ cup creamy peanut butter
* 1 large egg, at room temperature
* 1 tsp vanilla
* 1 ¾ cups flour
* 1 tsp baking soda
* 1/4 tsp kosher salt
* ½ cup sugar (for rolling)
* 36-48 chocolate kisses, unwrapped

1. In large mixing bowl, add brown sugar, granulated sugar, softened butter and peanut butter. Using a hand or stand mixer, beat on MED speed until light and fluffy, about 1-2 minutes.
2. Add egg and vanilla and beat until well mixed. Add flour, baking soda and salt. Beat on LOW until combined and no flour streaks remain. Scrape the bowl if needed.
3. Cover bowl with plastic wrap and refrigerate for 30 minutes or more. Add unwrapped chocolate kisses to a bowl and refrigerate as well, until ready to add to baked cookies.
4. When ready to bake, preheat oven to 375. Line a baking sheet with parchment paper and set aside. Add final ½ cup sugar to a small shallow bowl, and set aside.
5. Using a small cookie scoop or your hands, shape dough into balls a little larger than 1 inch in diameter. Gently roll balls in bowl of sugar to coat on all sides.
6. Place approximately 2 inches apart on prepared baking sheet and bake 9-10 minutes, until lightly golden brown and tops of cookies have a cracked appearance.
7. Press a chocolate kiss into the center of each cookie, then remove to a cooling rack to continue cooling.