

# Peanut Butter Blossom Cookies

## Ingredients:

- ½ Cup of Granulated Sugar
- ½ Cup of packed Brown Sugar
- ½ Cup of Creamy Peanut Butter
- ½ Cup of Butter (softened)
- 1 Egg
- 1 ½ Cups of All-Purpose Flour
- ¾ teaspoon of Baking Soda
- ½ teaspoon of Baking Powder
- Additional Granulated Sugar for rolling
- Approx. 36 Hershey's Kisses Milk Chocolates (unwrapped)

## Directions:

1. Heat oven to 375 degrees.
2. In a large bowl, combine ½ cup of granulated sugar, peanut butter, brown sugar, peanut butter, and egg.
3. Using an electric mixer or a spoon, mix until well blended.
4. Stir in flour, baking soda and baking powder until dough forms.
5. Shape the dough into 1-inch balls; roll in additional granulated sugar.
6. On an ungreased baking sheets, place dough balls about 2 inches apart.
7. Bake 8 to 10 minutes or until the edges are light golden brown.
8. Immediately press 1 Hershey's Kiss into the center of each cookie. Remove from baking sheets to a cooling rack.