## Recipe for <u>Peanut Butter Blossoms</u>



## Ingredients Directions

1/2 cup sugar

1/2 cup firmly packed brown sugar

1/2 cup Butter, softened

1/2 cup peanut butter

1 Egg

1 teaspoon vanilla extract

1/4 teaspoon salt

1 3/4 cups all-purpose flour

1 teaspoon baking soda

1/4 cup sugar

48 milk chocolate candy kisses, unwrapped

Heat oven to 375°F. Combine 1/2 cup sugar, brown sugar, butter and peanut butter in large bowl. Beat at medium speed until light and fluffy. Add egg, vanilla and salt; continue beating until well mixed. Add flour and baking soda. Continue beating, scraping bowl often, until well mixed.

Shape dough into 1-inch balls. (If dough is too soft, refrigerate 30 to 60 minutes.) Roll balls in 1/4 cup sugar. Place 2 inches apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes or until very lightly golden brown. Immediately press 1 chocolate kiss in center of each cookie. Remove from cookie sheets; cool completely on wire racks.



