

Marie Saba

*from my kitchen to yours*

## Peanut Butter Blossoms

*Makes 30-40 small cookies*

### Ingredients:

- 30-40 Hershey's Kisses, unwrapped
- 1 3/4 cup all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup sugar, divided
- 1/2 cup dark brown sugar, packed
- 1/2 cup unsalted butter
- 1/2 cup smooth peanut butter (not natural)
- 1 egg
- 1 teaspoon vanilla extract



### Instructions:

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper.
2. In a medium bowl, mix together flour, baking soda and salt; set aside. Place 1/2 cup sugar in a shallow bowl and set aside.
3. In the bowl of a stand mixer, beat together 1/2 cup sugar, dark brown sugar and butter until creamy, about 2 minutes. Add peanut butter, egg and vanilla extract and beat 1 minute more. Add dry ingredients to butter mixture and beat on low just until the dough comes together.
4. Using your hands, roll dough into 1-inch balls. Then roll each ball gently in the sugar in the shallow bowl. Place balls of dough coated in sugar about 2-inches apart on the parchment-lined baking sheet. Bake 8-10 minutes. Gently press a Hershey's Kiss in the center of each cookie. Let cookies cool 5 minutes on the baking sheet, then transfer to a cookie drying rack to cool completely.

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