THE J.M. SMUCKER Co

Peanut Butter Blossoms

You can’t beat a peanut butter cookie with a dollop of chocolate in the middle. Try out our peanut butter blossoms recipe for the holidays — or whenever the situation calls for a delicious dessert.

Prep Time	Cook Time	Serves	Difficulty
20 mins	10 mins	48	Easy

Ingredients

- 1/2 cup Creamy Peanut Butter
- 1/2 cup butter (unsalted) or shortening
- 1/2 cup firmly packed brown sugar
- 3/4 cup sugar, divided
- 1 large egg
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 1 3/4 cup all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 48 foil-wrapped milk chocolate kisses, unwrapped

Directions

Step 1: Heat oven to 350°F.

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Step 2: Beat together butter, peanut butter, brown sugar and ½ cup sugar.

BEAT together butter or shortening, peanut butter, brown sugar and 1/2 cup sugar in a large bowl with the mixer on high speed until light and fluffy, about 4 minutes.

Step 3: Beat in egg, milk and vanilla then add remaining blended, dry ingredients.

BEAT in egg, milk and vanilla until blended. Stir flour, baking soda and salt in a medium bowl until blended. Add to the mixture and beat on low speed until dough forms.

Step 4: Roll dough into balls, then roll the dough balls in remaining sugar and place on baking sheet.

PLACE remaining 1/4 cup of sugar in a small bowl. Roll the dough into 1-inch balls and then roll each ball in the sugar to coat. Place 2 inches apart on a baking sheet.

Step 5: Bake, top each with chocolate kiss then cool.

BAKE 10 to 11 minutes or until golden brown. Cool on baking sheet 1 to 2 minutes. Top each cookie with a chocolate kiss. Remove to a wire rack to cool completely. Enjoy the cookies.

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