

# Peanut Butter Blossoms

Skill Level: Beginner Prep Time: 20 Minutes

## Ingredients

48 HERSHEY'S KISSES Brand Milk Chocolates

½ cup shortening

¾ cup REESE'S Creamy Peanut Butter

⅓ cup granulated sugar

⅓ cup packed light brown sugar

1 egg

2 tablespoons milk

1 teaspoon vanilla extract

1 ½ cups all-purpose flour

1 teaspoon baking soda

½ teaspoon salt

Coating:

Granulated sugar



## Directions

1. Heat oven to 375°F. Remove wrappers from chocolates.
2. Beat shortening and peanut butter in large bowl until well blended. Add ⅓ cup granulated sugar and brown sugar; beat until fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture.
3. Shape dough into 1-inch balls. Roll in granulated sugar; place on ungreased cookie sheet.
4. Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely.

Yield: about 4 dozen cookies.