

Peanut Butter Blossom Cookies

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 3/4 cup creamy peanut butter
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar
- 1/2 teaspoon salt
- 1 egg
- 1.5 teaspoons vanilla extract
- 1.5 cups all-purpose flour
- 1/2 teaspoon baking soda
- Colored sugar
- 36 Hershey kisses, unwrapped

Instructions:

Preheat the oven to 375 degrees F. Line 2 cookie sheets with parchment paper.

Use a stand mixer with paddle attachment to mix the peanut butter, butter, sugars and salt, until well blended.

Add the egg and vanilla and mix until well combined. Sift the flour and baking soda into the bowl. Scrape down the sides as needed to incorporate all of the ingredients.

Form the dough into 1 inch balls. Roll each ball into colored sugar. Place the balls 2 inches apart on a lined cookie sheet.

Bake for 10-12 minutes, or until the tops look slightly cracked and the bottoms are lightly browned.

Immediately press a Hershey kiss in the center of each peanut butter blossom cookie.

Allow the cookies to cool completely on a cooling rack before attempting to stack them. At room temperature this will take several hours.