



# Peanut BUTTER Blossoms

Servings: **54 cookie servings**

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## Ingredients

Hard margarine(or butter) softened 1/2 cup 125ml  
Smooth peanut butter 1/2 cup 125ml  
Brown sugar,packed 1/2 cup 125ml  
Granulated sugar 1/2 cup 125ml  
Large egg 1  
Milk 2 tbsp. 30ml  
Vanilla Extract 1 tsp. 5 ml  
All-purpose flour 1 3/4 cups 425ml  
Baking Soda 1 tsp. 5ml  
Salt 1/2 tsp. 2ml  
Granulated sugar,approximately 1/3 cup 75ml  
Milk chocolate kisses,approximately 54

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## Directions

Cream first 4 ingredients in large bowl.Add next 3 ingredients.Mix Well.

Combine next 3 ingredients in small bowl. Add to peanut butter mixture in 2 additions,mixing well after each addition until no dry flour remains.Roll into 1inch(2.5cm) balls.

Roll balls in second amount of granulated sugar in same small bowl until coated.Arrange about 2 inches(5cm) apart on ungreased cookie sheets.Bake in 375 degreeF (190c)oven for about 10 minutes until golden.Remove from oven.

Immediately place 1 chocolate kiss on top of each cookie .Press down until cookie cracks around edge.Let stand on cookie sheets for 5 minutes.Remove cookies from cookie sheets and place on wire racks to cool. Makes about 54 cookies.

1 cookie:90 Calories; 4.4g Total Fat(2.2g Mono, 0.6g Poly, 1.4 g Sat);5 mg Cholesterol; 12g Carbohydrate; trace Fibre; 2 g Protein; 84 mg Sodium

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