



Peanut Kiss Blossom Cookies

This is a retro standard holiday cookie recipe. Mrs. Chester Smith from Gibsonburg, Ohio in 1957 competed in the annual Pillsbury Bake-off hoping to win the grand prize of \$45,000. She was awarded the “Senior” winner. Another cookie won the grand prize called Accordion Treats. In 1999, these cookies were inducted into the Pillsbury Bake-off Hall of Fame.

Preheat oven to 375°F

Yield; about 48 cookies

Two baking sheets lined with parchment paper

1/2 cup	unsalted butter, room temperature
1/2 cup	peanut butter (Skippy/Jiff)
1/2 cup	granulated sugar
1/2 cup	dark brown sugar, packed
1 tsp	pure vanilla extract
1 large	egg
1-3/4 cups	all-purpose flour
1 tsp	baking soda
1/2 tsp	sea salt
2 tbsp	whole milk
	granulated sugar
48 each	Hershey® Kisses, unwrapped

1. In mixing bowl, fitted with paddle attachment, cream butter, peanut butter, granulated sugar, brown sugar and vanilla together until fluffy. Add egg, and blend.
2. In large bowl, whisk flour, baking soda and salt. Add at low speed into butter mixture, until stiff dough forms. Add milk if the dough is too stiff.
3. Shape into 1-inch balls, roll in granulated sugar. Place 2-inches apart on prepared baking sheet. Bake in preheated oven 10 to 12 minutes or until light golden brown.
4. Immediately top each cookie with a Hershey Kiss, pressing down firmly so cookie cracks around edge; place back into the oven for 2 minutes. Remove from cookie sheets after they cool.

Note: The original recipe had Crisco® Shortening in place of the butter in the recipe.