

Peanut Butter Kisses (also called Peanut Butter Blossoms)

Ingredients:

Approx 48 Hershey's Kisses unwrapped

1/2 cup shortening

3/4 cup peanut butter

1/3 cup granulated sugar

1/3 cup packed brown sugar

1 egg

2 Tbsp milk

1 tsp vanilla

1 1/2 cups flour

1 tsp baking soda

1/2 tsp salt

Additional sugar

Heat oven to 375 degrees F.

Remove wrappers from chocolates.

Beat shortening and peanut butter together in a large bowl until well blended.

Add both the sugar and the brown sugar and mix until fluffy.

Add egg, milk, and vanilla and beat well.

In a separate bowl, stir together flour, baking soda, and salt.

Gradually stir into the peanut butter mixture.

Shape dough into 1-inch balls and roll in granulated sugar; place on ungreased cookie sheet.

Bake 8 - 10 minutes or until lightly browned.

After removing sheet from oven, immediately press a Kiss into the center of each cookie. The cookie will crack around the edges.

Remove cookies from sheet to a wire rack and let completely cool before storing.

The Kisses will become soft after putting them on the cookies and it takes a while for them to harden up again.