

Christmas Peanut Butter Blossoms

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- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{1}{2}$ cup creamy peanut butter
- $\frac{1}{2}$ cup butter, softened
- 1 egg
- 1 $\frac{1}{2}$ cups all-purpose flour
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- Additional granulated sugar or colored sprinkles
- About 36 Hershey Kisses, unwrap
- Heat oven to 375°F. In large bowl, beat $\frac{1}{2}$ cup granulated sugar, the brown sugar, peanut butter, butter and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and baking powder until dough forms.
- Shape dough into 1-inch balls; roll in additional granulated sugar or colored sprinkles. On ungreased cookie sheets, place about 2 inches apart.
- Bake 8 to 10 minutes or until edges are light golden brown. Immediately press 1 milk chocolate candy in center of each cookie. Place back in oven for one minute. Remove from cookie sheets to cooling rack.

Our Santa loves plain peanut butter cookies too. So Mrs. Claus always makes sure to make him plain ones as well. Just roll in sugar, and do a cross with a fork. Bake 8-10 minutes.