



Always baked from scratch with a lot of love.

Peanut Butter Blossoms



This is my husband's favorite Christmas cookie. Usually they are made with chocolate kisses in the center – but I did not feel like taking the time to unwrap all of those candies so I tried something new this time and used mini peanut butter cups (no wrappers). My granddaughter loved them, I guess we will see if Grandpa does too. Enjoy.

Ingredients

1 3/4 cups sifted all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
1/2 cup butter, softened
1/2 cup creamy peanut butter
1/2 cup granulated sugar
1/2 cup brown sugar, packed
1 egg
1 tsp. vanilla (The Spice House)
1/3 cup granulated sugar
1 package 8oz of mini peanut butter cups – or chocolate kisses

Directions

Preheat oven to 375 degrees. Sift together flour, baking soda and salt; set aside. In separate bowl, cream butter and peanut butter; add sugars gradually and cream until fluffy. Add egg and vanilla; mix well. Add sifted ingredients gradually and mix. Shape rounded teaspoonfuls of dough into balls; roll in 1/3 cup granulated sugar. Bake on ungreased cookie sheets at 375 degrees for 8 minutes. Remove from oven; press a candy firmly on each cookie so that the cookie cracks around the edges. Return to oven and bake 2-3 minutes longer. Cool on wire cooling racks. Makes 3 1/2 dozen.