Peanut Butter Blossoms

Makes: 48

Ingredients:

- 48 HERSHEY’S KISSES Milk Chocolates
- 1/2 cup shortening
- 3/4 cup creamy Peanut Butter
- 1/3 cup granulated sugar
- 1/3 cup packed light brown sugar
- 1 egg
- 2 Tbsp milk
- 1 tsp vanilla extract
- 1 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1/3 cup granulated sugar, for rolling (additional)

Directions:

1. Preheat oven to 375º.
2. Beat peanut butter and shortening together until combined. Add in 1/3 cup granulated sugar, brown sugar, egg, milk, and vanilla; beat well. Gradually add in flour, baking soda, and salt.
3. Roll dough into 1-inch balls. Roll in additional granulated sugar and place on an ungreased cookie sheet.
4. Bake for 8-10 minutes or until browned. While cookies are baking remove wrappers from chocolates. Once cookies are done, immediately press a chocolate onto each cookie. Cookies can crack around the edges. Allow to cool on pan for 3 minutes and then move to a wire rack to cool completely.