Peanut Butter Blossoms



INGREDIENTS

- ½ cup shortening
- ½ cup creamy peanut butter
- ½ cup firmly packed brown sugar
- ½ cup granulated sugar
- 1 large egg
- 2 Tblsp. milk
- 1 tsp. vanilla extract
- 1 ¾ cups flour
- 1 tsp. baking soda
- ½ tsp. salt
- sugar
- 48 milk chocolate pieces (kisses)



DIRECTIONS

Heat oven to 375 degrees. Cream together shortening, peanut butter, brown sugar and ½ cup sugar. Add egg, milk and vanilla. Beat well.
Stir together flour, baking soda and salt. Add to creamed mixture. Beat on low speed until stiff dough forms.
Shape into 1 inch balls. Roll in sugar. Place 2 inches apart on ungreased cookie sheet.
Bake for 10-12 minutes or until golden brown. Top each cookie immediately with chocolate, pressing down firmly so that cookie cracks around edge. Remove from cookie sheets to cool.