

Peanut Butter Blossoms

Ingredients

- 1 cup shortening
- 1 cup peanut butter
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1/4 cup milk
- 2 tsp vanilla
- 3 1/2 cup flour
- 2 tsp baking soda
- 1 tsp salt
- 1/4 cup white sugar for rolling
- 1 bag chocolate kisses

Cooking Directions

1. Preheat oven to 375 degrees.
2. Mix together the shortening, peanut butter, brown sugar and white sugar.
3. Add and beat in the eggs one at a time.
4. Pour in the milk and vanilla and mix until well combined.
5. In a separate medium sized bowl mix together the flour, baking soda and salt.
6. Add the dry ingredients to the wet mixture. Mix well.
7. Add the remaining 1/4 cup of sugar to a small bowl.
8. Shape the dough into 1 Tbsp size balls. Then roll the ball into the sugar.
9. Bake for 8-10 minutes.
10. While the cookies are in the oven, remove the chocolate kisses from their wrappings.
11. Place the kiss in the center of the cookie immediately after the cookies get out of the oven.
12. If the kisses start to melt to much then place them in the fridge before you put them on the cookies, or cool the cookies in the fridge after inserting the kiss.