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RECIPE SERVICE

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Peanut Butter Blossoms

(For 48 servings)

Prep time: 20 min

Cooking Time: 10 min

Difficulty: easy

Can be frozen

Ingredients:

1 bag milk chocolate candy kisses

275 g | 10 oz | 1 3/4 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

110 g | 4 oz | 1/2 cup butter, softened

110 g | 4 oz | 1/2 cup creamy peanut butter

110 g | 4 oz | 1/2 cup granulated sugar, plus extra to roll cookies

90 g | 3 oz | 1/2 cup brown sugar, firmly packed

1 egg, unbeaten

1 teaspoon pure vanilla extract

Method:

1. Preheat oven to 375° F. Remove the foil wrap from approximately 48 candy kisses.
2. Sift together flour, baking soda and salt. In a large mixing bowl cream together butter and peanut butter, beat until fluffy. Add sugars, egg and vanilla and mix well. Gradually add dry ingredients, and mix thoroughly.
3. Shape dough into 1-inch balls using a teaspoon. Roll in granulated sugar to coat. Place on

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an un-greased cookie sheet.

4. Bake for 8 to 10 minutes or until lightly browned. Remove from oven and top each cookie with a candy kiss, press gently, as cookie will crack around the edges.

5. Remove from cookie sheet to wire rack. Let cool completely. Store in an air-tight container.

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