



Herbs for the Body • Peace for the Soul
Live Well Naturally Every Day



Bubbie's Recipes

Made with Love

Bubbie's Peanut Butter Blossom Kisses

Serves: 36 cookies
Oven: 375°F
Bake Time: 8–10 minutes

INGREDIENTS

- 1 cup sugar
- 1 cup packed brown sugar
- 1 cup peanut butter creamy (Peter Pan)
- 1 cup softened butter
- 2 eggs
- 3 cups flour
- 1½ tsp. soda
- 1 tsp. baking powder

BUBBIE'S TIP

Can add food color to the extra sugar for a festive touch!

METHOD

1. Preheat oven to 375°F.
2. In a large bowl, beat together sugar, brown sugar, peanut butter, and softened butter until light and creamy.
3. Beat in the eggs until well combined.
4. In a separate bowl, whisk together flour, soda, and baking powder.
5. Gradually add the dry ingredients to the wet mixture and mix until a soft dough forms.
6. Roll dough into balls about 1½ inches in diameter.
7. Roll each ball in sugar.
8. Place on an ungreased cookie sheet, about 2 inches apart.
9. Bake for 8–10 minutes, until the edges are set and the cookies are lightly golden.
10. Immediately press a Hershey Kiss into the center of each cookie.
11. Allow cookies to cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

NOTES

- Roll balls into approx. 1½ inch balls.
- Roll in sugar.
- Place on ungreased cookie sheet 2 inches apart.

EXTRA TOUCH

Extra sugar to roll dough in.

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