

Peanut butter blossom cookies



Ingredients:

- $\frac{3}{4}$ cup creamy peanut butter (188 grams)
- $\frac{1}{2}$ cup unsalted butter, softened (113 grams)
- $\frac{1}{2}$ cup granulated sugar, plus more for rolling (100 grams)
- $\frac{1}{2}$ cup packed light brown sugar (110 grams)
- $\frac{1}{4}$ teaspoon salt
- 1 large egg, at room temperature
- 1 teaspoon vanilla extract
- 1 $\frac{1}{2}$ cups all-purpose flour (180 grams)
- $\frac{1}{2}$ teaspoon baking soda
- 36 Hershey's chocolate kisses, unwrapped

Instructions:

1. Preheat your oven to 375°F (190°C) and line baking sheets with parchment paper.
2. In a large bowl or the bowl of a stand mixer fitted with the paddle attachment, cream together the peanut butter, butter, sugars, and salt until light and fluffy.
3. Beat in the egg and vanilla extract until well combined.
4. Add the flour and baking soda and beat on low speed just until combined, being careful not to overmix.
5. Scoop the dough and roll into 1-inch balls. If desired, coat the balls in additional granulated sugar.
6. Place the balls on the prepared baking sheets, leaving about 2 inches of space between them.
7. Bake for 8-10 minutes, or until the edges are lightly golden brown.
8. While the cookies are still hot, gently press a chocolate kiss into the center of each cookie.
9. Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.