

Peanut Butter Blossoms

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Marissa Rothkopf's recipe!

Makes 3 dozen.

What You'll Need:

1 1/4 cup (150 grams) all-purpose flour

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter (113 grams), softened

1/4 cup (50 grams) granulated white sugar

1/2 cup (107 grams) packed light brown sugar

1 large egg

1 teaspoon vanilla

3/4 cup (202 grams) peanut butter (I used Skippy "natural," but you can use any regular jarred peanut butter, just don't use freshly ground.)

1 bag Hershey kisses (unwrapped...)

What You'll Do:

1. In a small bowl, whisk together the flour, baking soda and salt.
2. With a hand- or stand mixer, cream the butter, white sugar and brown sugar until fluffy, about 2 minutes. This is a good time to remind you to scrape down the sides of the bowl a lot.
3. Add the egg and vanilla and mix until blended.
4. Add the peanut butter and mix. And scrape. And mix. Add the flour mixture. And then probably scrape and mix one or two more times.
5. The dough will be soft and needs to be refrigerated for at least an hour.
6. Preheat the oven to 350 degrees F and line baking sheets with parchment.
7. Roll the dough into 1 1/2-inch balls. I choose not to roll them in sugar, as a lot of recipes do. The cookies don't need the extra crunch or sweetness. So there.
8. Bake for 10 to 12 minutes, until firm and just turning light golden.

9. Let the cookies cool for a few minutes, then push a Hershey's kiss into each. Or a truffle if you're a decadent sort.