

Classic Peanut Butter Blossoms - Soft, Sweet, and Topped with a Kiss

Few cookies hit the nostalgia spot like



OVEN
375°F

TIME
10 min

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INGREDIENTS

½ cup (1 stick) unsalted butter, softened
 ¾ cup creamy peanut butter
 ½ cup granulated sugar
 ½ cup packed light brown sugar
 1 large egg
 1 teaspoon vanilla extract
 2 tablespoons milk
 1 ½ cups all-purpose flour
 1 teaspoon baking soda
 ½ teaspoon salt
 ... cup granulated sugar (for rolling)
 24 Hershey's Kisses, unwrapped

DIRECTIONS

- 1.** Preheat the Oven: Set oven to 375°F (190°C) and line baking sheets with parchment paper.
- 2.** Cream the Base: In a large bowl, beat butter, peanut butter, granulated sugar, and brown sugar until smooth and fluffy.
- 3.** Add Wet Ingredients: Mix in the egg, vanilla extract, and milk. Blend until fully incorporated.
- 4.** Mix the Dry Ingredients: In a separate bowl, whisk together flour, baking soda, and salt. Gradually add the dry mixture to the wet, stirring until a soft dough forms.
- 5.** Roll & Coat: Shape dough into 1-inch balls. Roll each ball in granulated sugar to coat.
- 6.** Bake: Place dough balls 2 inches apart on the baking sheet. Bake for 8-10 minutes, or until lightly golden on the edges.
- 7.** Top with Kisses: Immediately after baking, gently press a Hershey's Kiss into the center of each cookie. The edges will crack slightly-that's the signature look!
- 8.** Cool & Serve: Let cookies cool on the pan for 5 minutes, then transfer to a wire rack to cool completely.

SWAPS & NOTES

Use chocolate chunks, Rolos, or peanut butter cups.
 Add a pinch of cinnamon or swap vanilla for almond extract.

Make them gluten-free : Use a 1:1 gluten-free flour blend.
 ??? Directions 1.

Preheat the Oven Set oven to 375°F (190°C) and line baking

sheets with parchment paper. 2.

TIPS FOR SUCCESS

Unwrap the Kisses ahead of time so you're ready the second the cookies come out.

Don't overbake -these cookies should stay soft and chewy.

Store in an airtight container with a slice of bread to keep them moist. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-peanut-butter-blossoms-soft-sweet-and-topped-with-a-kiss/>