

Peanut Blossoms

48 Hershey Kisses
1/2 cup shortening
3/4 cup Creamy or Crunchy peanut butter
1/3 cup granulated sugar
1/3 cup packed light brown sugar
1 egg
2 tablespoons milk
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
granulated sugar

Preheat oven to 375 degrees. Remove wrappers from Hershey's Kisses.

In large bowl, beat shortening and peanut butter until well blended. Add 1/3 cup granulated sugar and brown sugar; beat until light and fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda, and salt; gradually add to peanut butter mixture. Shape dough into one-inch balls. Roll in granulated sugar; place on ungreased cookie sheet.

Bake 8-10 minutes or until lightly browned. Immediately place KISS on top of each cookie., pressing down so cookie cracks around edges. Remove from cookie sheet to wire rack. Cool completely.

Yield: 48 cookies

Per Serving (excluding unknown items): 3488 Calories; 182g Fat (46.9% calories from fat); 44g Protein; 421g Carbohydrate; 11g Dietary Fiber; 276mg Cholesterol; 2653mg Sodium. Exchanges: 9 1/2 Grain(Starch); 3 Lean Meat; 0 Non-Fat Milk; 33 1/2 Fat; 18 1/2 Other Carbohydrates.