

Holiday kisses for everyone, no mistletoe required! These peanut butter kisses are even more sweet than smooches by the tree. Rich peanut butter dough is rolled in sugar, baked until golden, and then topped with a chocolate kiss that melts just slightly during those last minutes in the oven. They're crisp, gooey, and ready in just 20 minutes, making this classic cookie a great addition to any dessert table or the perfect hostess present. If you're in the holiday giving spirit, we've included festive packaging for you to wrap up these treats and gift away!

Peanut Butter Kiss Cookies

Chef'd



WHAT YOU'LL NEED:

EQUIPMENT:

- Rimmed sheet pan
- 2 Small bowls
- Medium bowl
- Standing mixer or large bowl & hand mixer
- Rubber spatula

FROM YOUR PANTRY:

- Salt

KITCHEN 411

Can you believe that these delicious cookies were created by accident? Formally called peanut blossom cookies, they came about in the 50s when Freda Smith intended to make a batch of peanut butter chocolate chip cookies and realized she was out of chocolate chips. So, she grabbed a bag of chocolate kisses, placed them atop the peanut butter cookies and baked these treats into existence.

INGREDIENTS

1 piece	Parchment paper
25	Chocolate kisses
½ cup	Granulated sugar
1 cup	All purpose flour
½ tsp	Baking soda
½ stick	Butter
2 pkts	Peanut butter
¼ cup	Brown sugar
1	Egg
½ tsp	Vanilla extract

CHEF NOTES

You may have extra of some ingredients.

TWO DOZEN

EST. COOKING TIME: 20 MINUTES

ALLERGENS:

SKILL LEVEL: 



1. PREP THE INGREDIENTS

- Preheat the oven to **350°**.
- Line the rimmed sheet pan with **parchment paper** and set aside.
- Unwrap **chocolates** into a small bowl; set aside.
- Place **ONLY** ¼ cup of **granulated sugar** in a small bowl; set aside.
- In a medium bowl, whisk the **flour**, **baking soda**, and ¼ teaspoon **salt**.



3. KISSES FOR EVERYONE!

- **Bake** for 6 to 8 minutes, remove from oven and carefully top each cookie with a **chocolate kiss**. **Bake** for an additional 2 to 3 minutes.
- Remove from the oven and allow to cool completely.



2. WHIP IT GOOD

- In the bowl of a standing mixer or a large bowl, add the **butter**, **peanut butter**, **brown sugar** and remaining ¼ cup **granulated sugar**. Mix on medium speed until light and fluffy. Add the **egg** and **vanilla extract**. Mix well.
- Scrape down the sides of the bowl with a rubber spatula and add the **flour mixture**. Mix until well combined.
- Scoop the **dough** into tablespoon size rounds and roll in the small bowl of **sugar**. Place on the sheet pan.



4. SERVE & ENJOY

- Place the **cookies** on a serving platter and enjoy!

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