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-  1/2 C butter
-  1/2 C peanut butter
-  1/2 C brown sugar
-  1/2 C white sugar
-  One egg
-  2 Tbsp milk
-  One tsp vanilla extract
-  1.75 C all purpose flour
-  One tsp baking soda
-  1/2 tsp salt
-  1/4 C white sugar for decoration
-  48 chocolate kisses, unwrapped



Peanut Blossom Cookies

-  Preheat oven to 375°
-  Beat butter, peanut butter, brown sugar, and 1 cup white sugar in large mixing bowl until smooth.
-  Add 1 egg.
-  Stir in milk and vanilla.
-  Combine the flour, baking soda, and salt in a bowl.
-  Stir dry ingredients into wet ingredients until well blended.
-  Shape tablespoonfuls of dough into balls, and roll in remaining white sugar.
-  Place cookies 2 inches apart on a cookie sheet.
-  Bake for 10 to 12 minutes in the preheated oven.
-  Remove from oven, and immediately press a chocolate kiss into each cookie.
-  Move to cooling rack. Allow to cool completely; the kiss will harden as it cools.