

Peanut Blossoms or NuttZo Blossoms

I've been baking Peanut Blossoms from my 1973 Pillsbury Cookbook for a long time. I've updated the recipe - substituting butter for shortening for example. I've also suggested the use of NuttZo in place of the peanut butter. Nuttzo is a spread of Brazil nuts, almonds, cashews, hazelnuts, pumpkin seeds, flax seeds and chia seeds. It adds more texture and depth to the cookie, and good for you if you have a peanut allergy.

½ cup	butter	1 ¾ cups	flour
½ cup	peanut butter or NuttZo	1	teaspoon soda
1 cup	firmly packed brown sugar	½	teaspoon salt
1	egg	¼	cup sugar
2 Tablespoons	milk	60	Hershey's chocolate kisses, unwrapped
1 teaspoon	vanilla		

- 1 Preheat oven to 375°. With a mixer, cream butter, peanut butter and brown sugar. Beat in egg, milk and vanilla. Remove from mixer and add flour, soda and salt. Stir until combined.
- 2 Shape dough into ¾-inch balls. Roll in white sugar. Place 2 inches apart onto greased baking sheets. Bake for 8-10 minutes or until cookie is a light brown color. Remove from the oven and immediately press an unwrapped Hershey's kiss in the center. The cookie may show crackles as you press in the Hershey's kiss.
- 3 Remove with a small spatula to a cooling rack.

Servings: 60

Preparation Time: 20 minutes

Cooking Time: 8 minutes

Total Time: 28 minutes

Oven Temperature: 375°F

Nutrition Facts

Nutrition (per serving): 92 calories, 40 calories from fat, 4.8g total fat, 7.6mg cholesterol, 56.9mg sodium, 48.8mg potassium, 12.3g carbohydrates, <1g fiber, 4.6g sugar, 1.2g protein.

Source

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Source: Pillsbury Family Cookbook, 1973

