

Peanut Butter Blossoms

Makes Five Dozen

Cookies:

$\frac{3}{4}$ Cup Shortening
1 Cup Peanut Butter
1 $\frac{1}{2}$ Cups Light Brown Sugar
2 Eggs
3 Tablespoon Cream
1 teaspoon vanilla
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
2 $\frac{1}{2}$ Cups Flour
60 Chocolate Kisses
Granulated Sugar for rolling



Heat oven to 350 degrees. In the bowl of a mixer fitted with the paddle attachment, beat shortening and peanut butter at medium high speed until combined. Add brown sugar and beat well. Add egg, cream and vanilla and beat until smooth. Combine dry ingredients in a separate bowl. Reduce mixer speed to low and slowly add dry ingredients, mixing until dough is thoroughly combined and pulls away from the sides of the bowl.

Roll dough into one and one quarter inch balls. Roll balls in sugar and place on a baking sheet fitted with parchment paper or a silpat. Bake for 8 minutes or until just beginning to crackle. After removing from the oven, immediately sink one chocolate kiss into the center of each cookie. Place baked cookies on a cooling rack until completely cool.