
Food for the Soul

Peanut Butter Blossoms

Sweets

1/2 C shortening	
1/2 C peanut butter	1 egg
1/2 C granulated sugar	2 T milk
1/2 C packed brown sugar	1 t vanilla
1 t baking powder	1 3/4 C flour
1/8 t baking soda	1/4 C granulated sugar
	54 chocolate kisses

Instructions

□ Preheat oven to 350°F. In a large mixing bowl beat shortening and peanut butter with an electric mixer on medium to high speed for 30 seconds. Add the ½ cup granulated sugar, brown sugar, baking powder, and baking soda. Beat until combined, scraping edges of bowl occasionally. Beat in egg, milk, and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour. Shape dough into 1-inch balls. Roll balls in the ¼ cup sugar. Place 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes or until edges are firm and bottoms are light brown. Immediately press a chocolate kiss into each cookie's center. Transfer to a wire rack and let cool.

To me, Jesus means all love and greatness. He is perfection.

--Katie McKinney, age 11
