

Classic Peanut Butter Blossom Cookies

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Ingredients:

- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup creamy peanut butter
- 1/2 cup butter, softened
- 1 egg
- 1 1/2 cups Gold Medal all-purpose flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder

Instructions:

Step 1: Heat oven to 375 degrees Fahrenheit. In large bowl, beat 1/2 cup granulated sugar, the brown sugar, peanut butter, butter and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and baking powder until dough forms.

Step 2: Shape dough into one-inch balls, and roll in additional granulated sugar. On ungreased cookie sheets, place about two inches apart. (A tip: I think cookie scoops are wonderful for getting the right amount every time to make your cookie balls.)

Step 3: Bake eight to 10 minutes or until edges are light golden brown. Immediately press one milk chocolate candy in center of each cookie. Remove from cookie sheets to cooling rack.