



This is my grandmother Jeanne McKinney's recipe for peanut blossoms which she has listed in the cookbook she typed out for me as "Jenny's favorite". I have many lovely memories of making these with her in her kitchen. She always told me that the placing of the Hershey kisses on top of the cookie was "the most important step", and she bestowed this honor upon me every time. I would sit at her old formica table amid dozens of Hershey kiss wrappers and she and I would talk and giggle our way through the process. My grandmother is one of my greatest role models and lived to be 100 years old. She blessed me with so much love and so many wonderful memories.

Peanut Blossoms  
Jennifer Provenzano



The following amounts are for a double recipe:

Sift together:

- 3 and a half Cups flour (more if necessary)
- 2 tsp soda
- 1 tsp salt

Cream together in separate bowl:

- 1 Cup shortening
- 1 Cup peanut butter
- Gradually add 1 Cup sugar and 1 Cup firmly packed brown sugar, creaming well.

Add:

- 2 unbeaten eggs
- 4 TB milk
- 2 tsp vanilla

Beat well. Blend in the dry ingredients gradually. Mix thoroughly. Shape by rounded teaspoonful into balls using hands. Roll dough balls in granulated sugar. Place on ungreased cookie sheet. Bake at 375 degrees for 8 minutes. While baking, unwrap Hershey Kisses and have them ready to place on the cookies as soon as they come out of the oven. Remove cookies from oven and place a solid Hershey Kiss on top of each cookie, pressing down so that cookie cracks around the edges. Return to oven to bake 2 to 5 minutes longer.

This makes approximately 6 dozen cookies.