

# Peanut Butter Cookies / Peanut Butter Blossom Cookies

In 1957, Freda Smith of Gibsonburg (Sandusky County, Ohio) found she had no chocolate chips. What she did – putting a Hershey Kiss in the middle of each hot cookie – would get her into the Smithsonian National Museum of American History. Her family loved the cookies, so she submitted the recipe to the 1957 Pillsbury Bake-Off. She was a runner-up at the contest, whose spokesperson was an actor named Ronald Reagan.

The Peanut Butter Blossom received overdue recognition in 1999, when in honor of the bakeoff's 50th anniversary, they were inducted into the bake-off hall of fame. The story didn't stop there because the Hershey Company sensing a promotional opportunity printed Freda's recipe on bags of Hershey's Kisses, and so they have since appeared on nearly every kitchen table in America. Quite the feat for a mere runner-up.

## Ingredients:

½ cup organic creamy peanut butter	½ teaspoon baking soda
½ cup organic butter	½ teaspoon salt
½ cup organic granulated sugar	1 ½ cup Weatherbury Farm Organic Pastry Flour
½ cup organic brown sugar	***
1 free range organic egg	48 Hershey Kisses (for Peanut Butter Blossom Cookies)
1 tablespoon organic whole milk	
1 teaspoon organic vanilla	Bowl of sugar (for rolling Peanut Butter Blossom Cookies)

## Directions for Peanut Butter Cookies:

1. Preheat oven to 375° F.
2. Cream together peanut butter and butter in a large electric mixer bowl for 1 minute or until smooth. Scrape bowl.
3. Drop in sugars, egg and the vanilla. Mix for about 1 minute until well blended. Scrape bowl.
4. Mix at lowest speed and gradually add all remaining ingredients (except Hershey kisses).
5. Turn up speed and mix about 30 seconds.
6. Roll into 1 inch balls. Flatten if desired. Place about 2 inches apart on ungreased cookie sheets.
7. Bake 10— 12 minutes until golden brown.
8. Remove sheets immediately .
9. Cool on wire racks.

For Peanut Butter Blossoms: Follow steps 1 through 5 above.

- 6.. Roll into 1 inch balls. Roll in sugar. Place about 2 inches apart on ungreased cookie sheets.
7. Bake 10— 12 minutes until golden brown.
8. Remove sheets . Immediately press a Hershey Kiss in the center of each cookie
9. Cool on wire racks.