

Peanut Blossom Balls

Cora-Jane Parker

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

Yield: 49 balls

*1 3/4 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup sugar
1/2 cup brown sugar
1/2 cup shortening
1/2 cup creamy peanut butter
1 egg
2 tablespoons milk
48 milk chocolate kisses
(optional)
confectioner's sugar (for rolling)*

Preheat the oven to 375 degrees.

In a large mixing bowl, mix the flour, baking soda, salt, sugar, brown sugar, shortening, peanut butter, egg and milk. Mix on the lowest speed of a mixer until the dough forms.

Shape into balls, using a rounded teaspoonful for each.

Roll the balls in confectioner's sugar. Place on an ungreased cookie sheet.

Bake for 10 to 12 minutes.

(Optionally) Top each ball immediately with a candy kiss, press down firmly so the ball cracks around each.

Per Serving (excluding unknown items): 2455 Calories; 111g Fat (40.3% calories from fat); 30g Protein; 339g Carbohydrate; 6g Dietary Fiber; 216mg Cholesterol; 2443mg Sodium. Exchanges: 11 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 21 Fat; 11 1/2 Other Carbohydrates.