



Classic Peanut Butter Blossoms



Author: [Sally](#) **Prep Time:** 1 hour, 30 minutes (includes chilling)

Cook Time: 12 minutes **Total Time:** 1 hour, 45 minutes

Yield: 24 cookies

These homemade peanut butter blossoms are extra soft and thick, super simple to make, and delightfully peanut buttery. So many reasons why this is a classic holiday cookie recipe! Don't forget to place the cookies in the freezer for 10 minutes to prevent the chocolate kiss candy from melting.

Ingredients

1 and 1/4 cups (156g) **all-purpose flour** ([spooned & leveled](#))
1/2 teaspoon **baking soda**
1/4 teaspoon **salt**
1/2 cup (8 Tbsp; 113g) **unsalted butter**, [softened to room temperature](#)
1/2 cup (100g) packed light or dark **brown sugar**
1/4 cup (50g) **granulated sugar**
1 large **egg**, at room temperature
3/4 cup (about 185g) creamy **peanut butter**
1 teaspoon **pure vanilla extract**
24 **chocolate kiss candies**, unwrapped

Coating

1/2 cup (100g) **granulated sugar**
OR: 1/4 cup (50g) green sanding sugar and 1/4 cup (50g) red sanding sugar

Instructions

- 1 Whisk the flour, baking soda, and salt together in a medium bowl. Set aside.
- 2 In a large bowl using a hand mixer or a stand mixer fitted with paddle attachment, beat the butter for 1 minute on high speed until creamy. Switch to medium-high speed and beat in the brown sugar and 1/4 cup (50g) granulated sugar until completely creamed and smooth, about 2 minutes. Add the egg and beat until combined, about 1 minute. Scrape down the sides and bottom of the bowl with a silicone spatula as needed. Add the peanut butter and vanilla extract and beat until combined.
- 3 Add the flour mixture to the wet ingredients and beat on low speed until combined. The dough will be very creamy and soft. Cover and chill the cookie dough in the refrigerator for

at least 1 hour, and up to 3 days.

- 4 Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. ([Always recommended](#) for cookies.) Set aside. Also, make sure there's room in your freezer because the cookies will need to be placed inside to prevent the chocolates from melting.
- 5 **Roll & Bake:** Scoop and roll cookie dough, about 1 heaping Tablespoon of dough each. Roll each ball in the 1/2 cup of sugar (or sanding sugar) and arrange on the baking sheet about 3 inches apart. Bake for 11–13 minutes or until the tops begin to slightly crack. Remove cookies from the oven and allow to cool on the baking sheets for 5 minutes.
- 6 **Set the chocolate:** Press a chocolate kiss candy into the center of each, then, using a thin spatula, immediately transfer the cookies to a large plate or a few smaller plates (gently—they're soft). Place the plate(s) of cookies in the freezer for 10 minutes to quickly set the chocolate in the cookie.
- 7 Remove from the freezer and serve.
- 8 Cookies stay fresh covered at room temperature for up to 1 week.

Notes

- 1 **Make Ahead & Freezing Instructions:** You can make the cookie dough and chill it in the refrigerator for up to 3 days. Baked cookies freeze well for up to 3 months. Unbaked cookie dough balls freeze well for up to 3 months. Bake frozen cookie dough balls for an extra minute, no need to thaw. Read my tips and tricks on [how to freeze cookie dough](#).
- 2 **Special Tools** (affiliate links): [Glass Mixing Bowl](#) | [Whisk](#) | Electric Mixer ([Handheld](#) or [Stand](#)) | [Silicone Spatula](#) | [Baking Sheets](#) | [Silicone Baking Mats](#) or [Parchment Paper](#) | [Cooling Rack](#)
- 3 **Granulated Sugar:** You'll only need 1/4 cup of granulated sugar for the cookie dough and the other 1/2 cup will be for coating in step 5. Or you can use sanding sugar to coat the cookies instead, noted as optional in the ingredient list. If using sanding sugar, you do not need the extra 1/2 cup of granulated sugar listed under Coating. If you're shopping for sanding sugar online, I like the sugars from [this holiday set](#), [these multicolor](#), [these green](#), and [these red](#) (affiliate links).
- 4 **Peanut Butter:** Creamy peanut butter is ideal for this recipe because crunchy peanut butter creates an overly crumbly cookie. For this particular recipe, it's best to use processed peanut butter such as Jif or Skippy. If you decide to use natural peanut butter, make sure it's at room temperature, stirred well, and expect a slightly crumblier cookie.
- 5 **Can I use almond butter or other nut butter?** Yes, you can use almond butter or another nut butter in this cookie recipe; however, expect a crumblier cookie. I have not tested this recipe with Nutella.
- 6 **Can I make these without nut butter?** For a nut-free version of this recipe, swap the peanut butter for sunflower seed butter or Biscoff spread. However, you'll have better luck (and a tastier cookie!) if you make these [sparkle sweetheart cookies](#) and replace the Valentine's Day heart candies with Hershey's Kisses. Or try my [candy cane kiss cookies](#) or [red velvet blossoms](#).

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