

Red Velvet Peanut Butter Blossoms by Lynn's Recipes



Lynn demonstrates Red Velvet Peanut Butter Blossom cookies that would be perfect for Valentine's Day. These are a simple, delicious cookie.

Ingredients:

- 1 bag Hershey's Kisses
- 1/2 cup (1 stick) butter, room temperature
- 3/4 cup creamy peanut butter
- 1-1/3 cups sugar
- 1 egg
- 2 Tablespoons milk
- 2 teaspoons vanilla
- 1 teaspoon red gel food coloring
- 3 Tablespoons unsweetened cocoa
- 1-1/2 cups all purpose flour
- 1 teaspoon baking soda
- pinch salt
- 1/4 cup red or white sanding sugar

Heat oven to 375°. Line cookie sheets with parchment paper and set aside.

Beat butter, peanut butter, and sugar in stand mixer for about 2 minutes on medium speed. You can also use a hand mixer and large bowl. Turn mixer on low speed and add in egg, milk, vanilla and red food coloring. Mix for about 30 seconds to incorporate, then turn mixer to medium high and beat until light and fluffy.

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In a separate bowl, sift cocoa, flour, baking soda and salt. With mixer on slow, add flour mixture to sugar mixture and beat until just combined.

Remove mixer bowl from stand. Shape dough into 1" balls. Pour red or white sanding sugar onto a small plate or in a bowl. Roll dough ball in sanding sugar and place on prepared cookie sheet about 2" apart.

Bake for 8-10 minutes.

While baking, unwrap Hershey's Kisses. Once cookies are done baking, remove from oven and immediately press a chocolate kiss into the center of each cookie. The cookie should crack around the edges.

Allow cookies to cool to room temperature.

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