

Christmas Tree Peanut Butter Blossoms

Prep time: 25 minutes | Cook time: 8-10 minutes | Yield: 24 Cookies

INGREDIENTS

1/2 cup butter flavored Crisco
3/4 cup peanut butter
1/4 cup granulated sugar
1/2 cup brown sugar
2 tbsp milk
1 tsp vanilla extract
1 egg
1 1/2 cups all purpose flour
1/2 tsp baking soda
1/2 tsp salt
24 unwrapped Hershey's Kisses
1/2 cup granulated sugar- rolling cookies
1/4 cup green frosting
non pareils & small star sprinkles



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DIRECTIONS

Preheat oven to 375 degrees. Beat Crisco, peanut butter, granulated sugar, brown sugar, milk and vanilla in a large bowl of a mixer until well blended. Add egg and mix. Add dry ingredients {flour, baking soda and salt} to the peanut butter mixture and mix until just combined. The dough will be thick.

Make balls of dough using a medium cookie scoop {or 1 1/2 tablespoons of dough}. Roll in your hands to make smooth and round, then roll the ball of dough in granulated sugar. Place onto a greased or parchment lined pan and bake for 8-10 minutes or until cookies just start to crack. Cool cookies on cookie sheet for 2-3 minutes and then move to a cool cookie sheet. Place a Hershey's Kiss into the middle of each cookie. To cool the cookie and set the candy, place the cookie sheet into the freezer for 10 minutes.

To make the Christmas Trees, place green colored frosting into a small Ziploc bag and cut a very small triangle from the corner of bag. Starting at the bottom of the Hershey's Kiss, begin piping a swirl that circles around the chocolate kiss and stops at the very top. On the very top of the kiss, place a star sprinkle into the green frosting. Sprinkle remaining green swirl with rainbow nonpareils. Let frosting set up before serving.

Store in an air tight container at room temperature for up to 5 days or freeze for up to 3 months.

[For step by step photos, tips and more recipes, visit my website www.practicallyhomemade.com.](http://www.practicallyhomemade.com)

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