



Ginger
Evans®



Peanut Butter Blossoms

Easy | Yield: 28 cookies | Prep: 20 minutes | Cook: 8-10 minutes

- 1 pkg **Ginger Evans** peanut butter cookie mix
- 3 tbsp **Medeiros** vegetable oil
- 2 tsp water
- 1 **Good Nature** egg
- 1/4 cup **Ginger Evans** granulated sugar
- 1 tbsp red sugar sprinkles
- 1 tbsp green sugar sprinkles
- 28 chocolate kiss candies

1. Preheat the oven to 350°F
2. Stir together cookie mix, oil, water and egg until a soft dough forms.

3. In a separate small bowl, combine granulated sugar with colored sugar sprinkles.
4. Roll cookie dough into 1-inch balls and roll in sugar sprinkles, covering all sides.
5. Place the cookie balls on baking sheet 2 inches apart. Do not flatten the dough.
6. Bake 8-10 minutes or until edges begin to brown.
7. Remove cookies from oven and press a chocolate kiss candy into the center of each, flattening the cookie. Allow cookies to cool on baking sheet for two minutes before transferring to a cooling rack. Store in an airtight container.



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