



Peanut Better Blossoms

Ingredients: Cookies

1 1/2 cups unbleached all-purpose flour, spooned and leveled
1/2 tsp baking soda
1/2 tsp fine sea salt
1/2 cup unsalted butter, room temperature
1/2 cup firmly packed dark brown sugar
1/2 cup granulated sugar
1 tsp pure vanilla extract
3/4 cup well-stirred natural, salted crunchy peanut butter
1 large egg, room temperature

Directions

Position racks to the upper and lower thirds of the oven and preheat to 350F. Line 2 baking sheets with parchment paper.

In a medium bowl, whisk together the flour, baking soda, and salt.

In the bowl of an electric mixer fitted with the paddle attachment, beat together the butter, brown and granulated sugar, and vanilla on medium-low speed just until smooth and creamy, about 2 minutes. Add the peanut butter and mix until smooth. Beat in the egg. Reduce speed to low and gradually stir in the flour mixture until the dough comes together.

Place level teaspoons of the dough about 1 1/2 inches apart on the prepared baking sheets, 20 per sheet (they don't spread much). Using a small measuring spoon with a deep well, or a melon baller, make a 1-inch divot in the center of each cookie. Bake the cookies just until they are firm and turning golden brown at the edges but still very soft in their centers, about 12 minutes, rotating the sheets from front to back and top to bottom about halfway through the baking time. **(cont. next page)**

Source: *Midwest Made* (Sever)



Peanut Better Blossoms, cont.

Ingredients: Ganache

3 ounces semisweet chocolate
3 Tbsp unsalted butter

Directions, cont.

As soon as the cookies come out of the oven, reinforce the indentations with whatever tool you used before. Let the cookies cool for 5 minutes on the pans, then transfer to a wire rack to cool completely.

Prepare the ganache:

Place the chocolate and butter in a microwave-safe bowl. Microwave on HIGH in 30-second intervals, stirring well, until smooth. Let cool slightly.

Transfer the ganache to a small resealable plastic bag and work it toward the corner of the bag. Snip off a tiny bit at the corner of the bag with scissors. Fill each divot with ganache.

Let the cookies rest at room temperature until the ganache is firm, about 1 hour, or refrigerate to set in about 30 minutes.

Store in an airtight container at room temperature for up to 1 week.



Source: *Midwest Made* (Sever)