



Kitchen Cheat Sheet: Hershey Peanut Butter Blossoms Cookies

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Tips and Time Savers

- A lot of peanut butter blossom cookie recipes call for vegetable shortening but I prefer butter. You can use shortening instead if you want. It will be less likely to spread in the oven but also less flavorful.
- The dough is kind of soft so you'll want to chill it for an hour or so before you try to shape the cookies. It's actually best if you chill it overnight.
- Have the chocolate kiss candy unwrapped and ready to go before you put the cookie dough in the oven.
- When you add the Hershey's Kiss press it down gently just enough to help it adhere to the surface of the cookie.
- If you let the cookie cool for about 3 minutes before adding the Kiss it will help it keep its shape.
- Also - if you freeze the unwrapped kisses before using them for the cookies they'll keep their shape better.
- You can also put these Hershey's Kiss cookies straight in the freezer for a quick chill once you've added the Kiss - that will help, too.

Storage

You can store the unbaked dough in the refrigerator for up to 3 days. Just put it in an airtight container or cover with plastic wrap.

Store baked cookies at room temperature for a week or so. You can freeze baked cookies for up to 3 months but you run the risk of the Kiss falling off.

I've shipped these to my military son in Japan with no problems. They arrived fresh after 2 ½ weeks.

How To Freeze

1. Form the dough into balls and roll in the sugar.
2. Place them close together on a cookie sheet.
3. Put the cookie sheet in the freezer until the balls of dough are completely frozen.
4. Take off the cookie sheet, toss in a freezer container, and return to the freezer.
5. When you're ready for some cookies take out as many dough balls as you need.
6. Put them about 2 inches apart on an ungreased baking sheet.
7. Bake as directed (but they may need an extra few minutes).
8. Remove from the oven and add the Hershey's Kisses as directed in the recipe.

FAQs

Why do my peanut butter blossoms spread too much?

Usually it's warm dough or too much butter. Chill the dough before baking, or swap part of the butter for shortening if you like them puffier.

How do I keep the Hershey's Kiss from melting?

Unwrap and freeze the Kisses before baking. Then press them into the cookies after a few minutes of cooling — they'll hold their shape like little chocolate crowns.

Can I make these ahead of time?

Yes! Roll the dough into balls, freeze on a baking sheet, then store in a container. Bake straight from frozen with an extra minute or two in the oven.

Do I have to roll them in sugar?

Nope. But that sparkly coat gives them their signature look (and crunch). You can also use colored sugar for holidays.

Variations

- Switch up the Kisses – Hugs, caramel-filled, dark chocolate, or any seasonal flavor. Basically, it's a fashion show for candy.
- Go nutty – Try almond butter with a splash of almond extract, or crunchy peanut butter if you like extra texture.
- Dress them up – Roll in sanding sugar, turbinado, or powdered sugar for different looks (and crunch levels).
- Swap the candy – Mini Reese's cups, Rolos, or even a drizzle of melted chocolate on top. No one's complaining.
- Holiday colors – Use red and green sugar for Christmas, pink sugar for Valentine's, pastel sprinkles for Easter. These cookies work the calendar.

Nice to have

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