

Peanut Butter Blossoms (GF)

Ingredients

- ½ cup granulated sugar, plus additional for rolling cookies
- ½ cup packed brown sugar
- ½ cup creamy peanut butter
- ½ cup butter or dairy-free margarine, softened
- 1 large egg
- 1 ½ cups gluten-free baking flour
- ¾ teaspoon baking soda
- ½ teaspoon baking powder
- 36 chocolate kisses, unwrapped

Instructions

1. Adjust oven rack to middle position. Preheat oven to 375°F. Line two baking sheets with parchment paper.
2. Mix granulated sugar, brown sugar, peanut butter, butter and egg in a large bowl with electric mixer on medium speed until combined. Stop mixer. Add gluten-free flour, baking soda and baking powder. Blend, on medium speed, until a dough forms. *I had to add water to get this to form a dough.*
3. Round dough, about one tablespoon each, into balls. Roll in additional granulated sugar. Place dough balls, about 2 inches apart, onto prepared baking sheets.
4. Bake until edges are light golden brown, about 8 to 10 minutes.
5. Remove pan from the oven. Immediately press one chocolate Kiss in center of each cookie. Allow cookies to cool on the pan for five minutes. Transfer cookies to a cooling rack. Repeat with remaining dough and candies.

Bob's Red Mill 1:1 GF Baking Flour