CHRISTMAS · DECEMBER 25

Christmas rose blossom cookies

Prep 25 min **Cook** 20 min **Cool** 45 min **Total** 1 hr 30 min **Makes** About 4 dozen cookies

Level Easy

ADULT SUPERVISION REQUIRED

Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot. The cookies and pan are very hot when the kisses go in, so a grown-up presses them in. Peanut allergies can be severe: tell guests the cookies contain peanuts, and keep them apart from peanut-free treats. Whole chocolate kisses are a choking hazard for children under 4, so break the cookies into small pieces for toddlers.

ALLERGY INFORMATION

Contains peanuts, wheat (gluten), milk, and egg. Milk chocolate kisses contain milk and usually soy. For the sunflower seed butter swap, check that the seed butter and the chocolate are made without peanuts. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

- ½ cup (1 stick, 115 g) butter, softened
- ¾ cup (190 g) creamy peanut butter
- ⅓ cup (65 g) granulated sugar, plus ¼ cup (50 g) for rolling
- ⅓ cup (70 g) packed light brown sugar
- 1 large egg
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 1½ cups (190 g) all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- About 48 milk chocolate kisses, unwrapped

METHOD

1. Heat the oven to 375°F (190°C) and line baking sheets with parchment paper. Unwrap the chocolate kisses and put them in the freezer, which helps them keep their shape.
2. Beat the butter and peanut butter until smooth. Add the granulated sugar and brown sugar and beat until fluffy, then beat in the egg, milk, and vanilla.
3. Whisk the flour, baking soda, and salt together and stir them in until a soft dough forms. If it is too soft to roll, chill it for 20 minutes.
4. Roll the dough into 1-inch (2.5 cm) balls, roll each ball in the extra sugar, and set them 2 inches (5 cm) apart on the pans.
5. Bake 8 to 10 minutes, until puffed, cracked on top, and just golden at the edges.
6. Right away, a grown-up presses a chocolate kiss into the center of each hot cookie, and the cookie cracks around it like petals. Cool 5 minutes on the pan, then move to a rack. Let the chocolate set, about 1 hour, before stacking.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Unwrap the chocolate kisses and count one for every cookie
- Roll the dough balls in sugar
- Tell the legend of the Christmas rose while they bake
- Pack a plate of cookies as a gift for someone

GOOD TO KNOW

- For a peanut-free batch, use sunflower seed butter instead of peanut butter. The inside may turn a little green as the cookies cool, a harmless reaction between the seeds and the baking soda; using ½ teaspoon baking soda instead of 1 helps.
- Use regular creamy peanut butter, not the natural kind that separates, which can make the cookies dry and crumbly.

A BLESSING BEFORE WE EAT

Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. Christ Child, take the gifts we bring you, and most of all our hearts.