



DISHING IT UP WITH DANA

Cookies like Grandma Made, but with Potatoes

America's favorite vegetable pairs perfectly with chocolate-topped
"Peanut Butter Blossoms"

Column and photos by Dana Rady, Wisconsin Potato & Vegetable Growers Association

My maternal grandmother was a phenomenal cook and baker. She was notorious for making casseroles, bread, coffee cakes, pies, cookies, and desserts.

And the best part about her was she didn't just keep the food she made within the family. Doris Miller regularly shared her creations with other families and friends.

Every Christmas, she would make several different kinds of Christmas cookies, package them up in containers and take them to people at the nursing home. Among those she visited was her mother, the one who had passed on her cooking/baking talents to my grandma.

My grandmother used to take me with her to the nursing home to visit



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PEANUT BUTTER BLOSSOMS

INGREDIENTS:

1-3/4 cup	all-purpose flour
1/2 cup	plain dehydrated potato flakes
1 tsp	baking soda
1/2 tsp	baking powder
1/2 tsp	salt
1/2 cup	unsalted butter, softened
1/2 cup	granulated sugar (plus more for rolling cookie balls in)
1/2 cup	packed light brown sugar
1/2 cup	creamy peanut butter
1	large egg
2 Tbsp	milk
1 tsp	vanilla extract
About 28	milk chocolate Hershey's Kisses unwrapped



her mom and elderly friends. And around Christmas, we'd deliver the cookies she so lovingly made and packaged.

Honestly, nursing home visits with my grandma are the only way that I have any memories of my great-grandmother. I can still recall the joy on her and her roommate's faces as we'd enter the room.

Among the lineup of cookies Doris made were "Peanut Butter Blossoms." They're a peanut butter cookie with Hershey's kisses pressed into the top. So, with this sweet treat, you can have your chocolate peanut butter, and eat it, too!

While this recipe is nostalgic for me for many reasons, I was ecstatic to be able to add potatoes to it, which makes this cookie the perfect one to make for your sweetheart on Valentine's Day! I mean, does it get any better than being able to add America's favorite vegetable to chocolate and peanut butter?

DIRECTIONS

Preheat oven to 375° Fahrenheit (190° Celsius), and line baking sheets with parchment.

Whisk together flour, potato flakes, baking soda, baking powder, and salt in a bowl.

In a stand mixer or in a bowl using a hand mixer, beat butter, granulated sugar, and brown sugar until fluffy. Add peanut butter, then egg, milk, and vanilla. Stir in dry ingredients until dough forms. It should be soft but not sticky; if tacky, chill 30 minutes.

Roll dough into 1-inch (2.5 centimeter) balls. Roll each ball in granulated sugar and place on baking sheet, spacing them 2 inches apart. Bake for 8-9 minutes until edges are set but centers are still soft.

Immediately press a chocolate Kiss into the center of each cookie. The cookie will crack charmingly around

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the edges. Let cool on tray for 2 minutes, then transfer to rack.

Serve and enjoy!

Story continues:

One year, when my sisters were little and before I was born, they were helping my grandma bake these "Peanut Butter Blossoms." After the Hershey's Kisses were placed on top and the cookies were laid out to cool, my grandma left the room, and my sisters tried pulling a fast one.

They decided to bite the tips off each of the Hershey's Kisses on all the cookies. And they didn't think my grandmother would notice!

But when my grandma came back into the kitchen, she saw telltale little teeth marks on the top of the Hershey's Kisses. I guess that was one way to ensure my sisters got to take the cookies home!

Visit <https://eatwisconsinpotatoes.com/recipes/potato-peanut-butter-blossoms/>. **BC'T**



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Kevin: 715-216-1606

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