



Because I support doing less and enjoying more, I am really happy to give you today's gift — a whole day to stay in your pajamas. Schedule this with your family and agree to stay in all day (or take a day for yourself if you'd like that better).

Bake, watch movies, nap and give yourself permission to hang out all day in your PJs. If you absolutely can't take a full day, batch your errands and obligations for the morning and at least have a 1/2 day PJ party. To make it even more fun ...

- have breakfast for dinner
- play a fun board or card game
- hide your phones
- light candles
- watch *White Christmas* or another classic
- cuddle with the ones you love



My gift for you today is a wish for many kisses. Sweet kisses, soft kisses, and of course ... chocolate kisses. I wish you chocolate kisses especially when they are delivered in a peanut butter blossom.

Peanut Butter Blossoms adapted from [Bake at 350](#).

- 1/2 c. butter
- 3/4 c. creamy peanut butter
- 1/3 c. sugar (plus more for rolling)
- 1/3 c. light brown sugar
- 1 egg
- 1 tsp baking soda
- 1/2 tsp coarse salt
- 1 tsp vanilla
- 1 & 1/2 c. unbleached, all-purpose flour
- Hershey's Kisses (milk and dark chocolate)

(scroll down for instructions)

Line cookie sheets with parchment paper. Preheat oven to 375.

Beat the butter and peanut butter until blended. Add both sugars and beat until light and fluffy. Add in the egg through vanilla and mix until thoroughly combined. Add in the flour in 3 additions. Scrape the bottom and side of bowl as needed.

Place extra granulated sugar on a plate. Shape the dough into 1-inch balls and roll in the sugar.

Place coated dough balls on the parchment-lined sheets. Bake cookies until they are a very light golden color, about 10 minutes. (Meanwhile, unwrap the kisses.)

Remove the cookies from the oven and immediately place a kiss on top of each hot cookie, pressing down slightly. Alternate with the milk and dark chocolate kisses.

Transfer cookies to a cooling rack to cool completely.

If you don't like peanut butter, try this [delicious rolo cookie recipe](#) I made for the first time last week.



