



Candy-Print Cookies

READY IN



20 min.

SERVINGS



1

CALORIES



3290 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 2 egg yolks
- ☐ 2.3 cups flour all-purpose
- ☐ 1 pieces toppings: candy-coated peanut butter and milk chocolate kisses white miniature halved
- ☐ 0.3 teaspoon salt
- ☐ 0.7 cup sugar
- ☐ 0.5 teaspoon vanilla extract

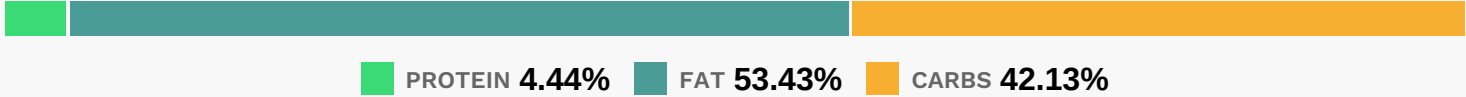
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy; add sugar, beating well.
- ☐ Add egg yolks, 1 at a time, beating well after each addition; add vanilla, beating until blended.
- ☐ Combine all-purpose flour and salt; gradually add to butter mixture, beating at low speed just until blended. Cover and chill 30 minutes.
- ☐ Shape dough into 1-inch balls; place dough 2 inches apart on ungreased baking sheets. Press thumb into each ball, leaving an indentation.
- ☐ Bake at 350 for 9 to 11 minutes or until set. (Tops of cookies will not be brown.)
- ☐ Remove from oven, and immediately press desired topping in center of each cookie.
- ☐ Remove cookies to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:247.09, Glycemic Load:248.66, Inflammation Score:-10, Nutrition Score:45.839565608812%

Nutrients (% of daily need)

Calories: 3290.33kcal (164.52%), Fat: 197.02g (303.11%), Saturated Fat: 120.68g (754.27%), Carbohydrates: 349.58g (116.53%), Net Carbohydrates: 341.96g (124.35%), Sugar: 134.84g (149.82%), Cholesterol: 876.85mg (292.28%), Sodium: 2066.95mg (89.87%), Alcohol: 0.69g (100%), Alcohol %: 0.13% (100%), Protein: 36.81g (73.62%), Selenium: 118.58µg (169.4%), Vitamin B1: 2.28mg (152.28%), Folate: 574.5µg (143.62%), Vitamin A: 6191.85IU (123.84%), Vitamin B2: 1.69mg (99.15%), Manganese: 1.96mg (97.91%), Vitamin B3: 16.77mg (83.83%), Iron: 14.16mg (78.65%), Phosphorus: 500.41mg (50.04%), Vitamin E: 6.37mg (42.48%), Fiber: 7.62g (30.47%), Vitamin B5: 2.56mg (25.64%), Copper: 0.45mg (22.36%), Zinc: 3.03mg (20.18%), Vitamin B12: 1.09µg (18.15%), Magnesium: 69.17mg (17.29%), Vitamin K: 17.03µg (16.22%), Calcium: 145.57mg (14.56%), Vitamin D: 1.94µg (12.96%), Vitamin B6: 0.26mg (12.9%), Potassium: 403.28mg (11.52%)