



## Candy-Topped Peanut Butter Cookies

 Vegetarian  Gluten Free

READY IN



125 min.

SERVINGS



48

CALORIES



90 kcal

DESSERT

### Ingredients

- 14 oz condensed milk sweetened canned (not evaporated)
- 1 cup creamy peanut butter
- 1 teaspoon vanilla
- 3 tablespoons sugar
- 48 rolos (from 12-oz bag)
- 2 cups frangelico

### Equipment

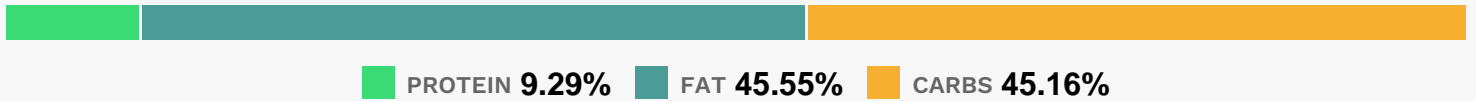
- bowl

- baking sheet
- oven
- wire rack
- hand mixer

## Directions

- Heat oven to 375°F. In large bowl, beat condensed milk and peanut butter with electric mixer on medium speed until well blended.
- Stir in Bisquick mix and vanilla until well blended.
- Shape dough into 48 (1-inch) balls. Measure sugar into small bowl. Dip top of each ball into sugar. On ungreased cookie sheets, place balls 2 inches apart.
- Bake 7 to 9 minutes. Firmly press 1 caramel into center of each cookie.
- Bake about 1 minute or until chocolate begins to soften and cookie begins to turn light golden brown. Cool 2 to 3 minutes.
- Remove from cookie sheets to cooling rack. Cool completely, about 30 minutes.

## Nutrition Facts



## Properties

Glycemic Index:3.02, Glycemic Load:3.4, Inflammation Score:-1, Nutrition Score:1.7900000013735%

## Nutrients (% of daily need)

Calories: 90.2kcal (4.51%), Fat: 4.72g (7.27%), Saturated Fat: 1.87g (11.67%), Carbohydrates: 10.53g (3.51%), Net Carbohydrates: 10.22g (3.72%), Sugar: 9.66g (10.73%), Cholesterol: 3.53mg (1.18%), Sodium: 44.85mg (1.95%), Alcohol: 0.03g (100%), Alcohol %: 0.18% (100%), Protein: 2.17g (4.34%), Phosphorus: 43.41mg (4.34%), Manganese: 0.08mg (3.98%), Vitamin E: 0.57mg (3.79%), Vitamin B3: 0.74mg (3.67%), Calcium: 34.83mg (3.48%), Vitamin B2: 0.05mg (3.06%), Magnesium: 11.24mg (2.81%), Selenium: 1.45µg (2.07%), Potassium: 72.41mg (2.07%), Zinc: 0.21mg (1.43%), Vitamin B6: 0.03mg (1.41%), Folate: 5.53µg (1.38%), Fiber: 0.31g (1.25%), Copper: 0.02mg (1.2%), Vitamin B5: 0.12mg (1.19%), Vitamin B1: 0.02mg (1.07%)