



Candy-Topped Peanut Butter Cookies

 Gluten Free

READY IN



125 min.

SERVINGS



48

CALORIES



204 kcal

DESSERT

Ingredients

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

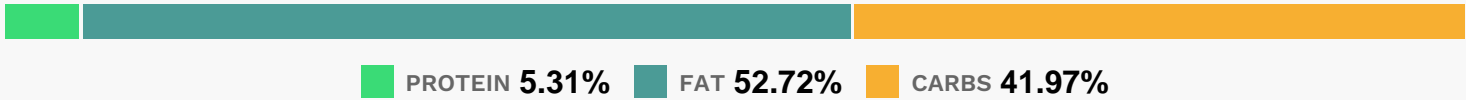
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 375F. 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:3.91, Glycemic Load:9.95, Inflammation Score:-2, Nutrition Score:3.9252174023701%

Nutrients (% of daily need)

Calories: 203.72kcal (10.19%), Fat: 13.04g (20.07%), Saturated Fat: 6.62g (41.37%), Carbohydrates: 23.37g (7.79%), Net Carbohydrates: 21.57g (7.84%), Sugar: 20.24g (22.48%), Cholesterol: 2.81mg (0.94%), Sodium: 38.05mg (1.65%), Alcohol: 0.03g (100%), Alcohol %: 0.09% (100%), Caffeine: 18.48mg (6.16%), Protein: 2.96g (5.91%), Manganese: 0.22mg (10.89%), Magnesium: 42.88mg (10.72%), Copper: 0.18mg (9.23%), Phosphorus: 80.31mg (8.03%), Fiber: 1.8g (7.19%), Vitamin B2: 0.11mg (6.59%), Iron: 0.88mg (4.9%), Vitamin B3: 0.92mg (4.6%), Zinc: 0.63mg (4.23%), Potassium: 142.33mg (4.07%), Vitamin E: 0.58mg (3.84%), Calcium: 32.85mg (3.29%), Selenium: 2.23µg (3.19%), Vitamin B6: 0.04mg (2.01%), Vitamin K: 1.83µg (1.74%), Folate: 6.37µg (1.59%), Vitamin B5: 0.14mg (1.39%), Vitamin B1: 0.02mg (1.36%)