



Chocolate Candy-Peanut Butter Cookies

 Vegetarian

READY IN



50 min.

SERVINGS



36

CALORIES



165 kcal

DESSERT

Ingredients

- 36 add a hershey's chocolate kiss on top as done kisses®
- 0.8 cup peanut butter
- 36 servings sugar
- 14 ounces condensed milk sweetened canned
- 1 teaspoon vanilla
- 2 cups baking mix original bisquick®

Equipment

- bowl

baking sheet

oven

Directions

Heat oven to 375°F.

Mix milk and peanut butter in large bowl until smooth. Stir in Bisquick and vanilla.

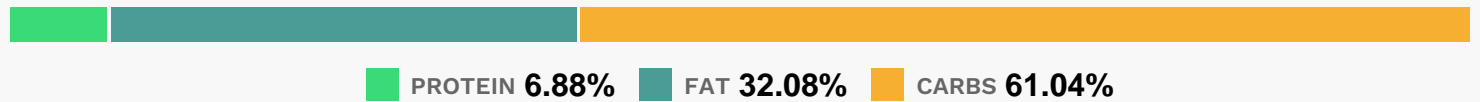
Shape dough into 1 1/4-inch balls.

Roll in sugar.

Place 2 inches apart on ungreased cookie sheet.

Bake 8 to 10 minutes or until bottoms of cookies just begin to brown. Immediately press 1 milk chocolate candy into top of each cookie.

Nutrition Facts



Properties

Glycemic Index:4.03, Glycemic Load:12.17, Inflammation Score:-1, Nutrition Score:2.7669565301874%

Nutrients (% of daily need)

Calories: 165.05kcal (8.25%), Fat: 6.12g (9.41%), Saturated Fat: 2.2g (13.76%), Carbohydrates: 26.19g (8.73%), Net Carbohydrates: 25.68g (9.34%), Sugar: 21.91g (24.35%), Cholesterol: 5.03mg (1.68%), Sodium: 126.18mg (5.49%), Alcohol: 0.04g (100%), Alcohol %: 0.12% (100%), Protein: 2.95g (5.91%), Phosphorus: 85.12mg (8.51%), Calcium: 55.09mg (5.51%), Vitamin B3: 1.04mg (5.21%), Vitamin B2: 0.09mg (5.16%), Manganese: 0.1mg (5.14%), Vitamin B1: 0.06mg (3.71%), Folate: 14.17µg (3.54%), Selenium: 2.42µg (3.46%), Vitamin E: 0.52mg (3.44%), Magnesium: 13.63mg (3.41%), Potassium: 82.49mg (2.36%), Fiber: 0.51g (2.05%), Vitamin B5: 0.2mg (1.99%), Iron: 0.35mg (1.93%), Zinc: 0.28mg (1.88%), Copper: 0.04mg (1.77%), Vitamin B6: 0.03mg (1.73%), Vitamin B12: 0.07µg (1.24%)