



Chocolate Chip Kiss Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



227 kcal

DESSERT

Ingredients

- ☐ 0.3 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 2 cups flour all-purpose
- ☐ 48 milk chocolate candy kisses
- ☐ 1 cup semi-sweet chocolate chips mini
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup sugar white

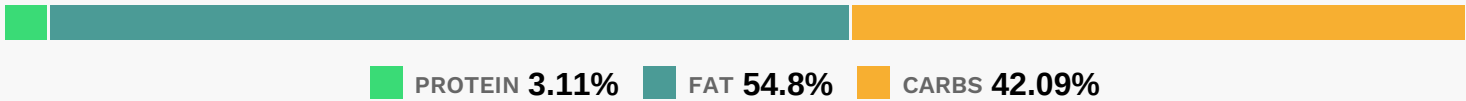
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ In large mixing bowl, beat butter or margarine, sugar, brown sugar and vanilla until well blended.
- ☐ Add flour, blend until smooth. Stir in small chocolate chips.
- ☐ Unwrap chocolate kiss candies. Mold scant tablespoons of dough around each chocolate piece, covering completely. Shape into balls; place on ungreased cookie sheet.
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- ☐ Bake 10 to 12 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely. NOTE: I buy chocolate dessert topping and drizzle over cooled cookies.

Nutrition Facts



Properties

Glycemic Index:4.95, Glycemic Load:10.39, Inflammation Score:-2, Nutrition Score:3.7630434573992%

Nutrients (% of daily need)

Calories: 227.33kcal (11.37%), Fat: 14.86g (22.87%), Saturated Fat: 8.86g (55.4%), Carbohydrates: 25.69g (8.56%), Net Carbohydrates: 23.72g (8.63%), Sugar: 18.65g (20.72%), Cholesterol: 10.39mg (3.46%), Sodium: 35.81mg (1.56%), Alcohol: 0.03g (100%), Alcohol %: 0.08% (100%), Caffeine: 21.62mg (7.21%), Protein: 1.9g (3.79%), Manganese: 0.22mg (11.17%), Copper: 0.21mg (10.73%), Magnesium: 39.44mg (9.86%), Fiber: 1.97g (7.89%), Iron: 1.26mg (6.99%), Phosphorus: 57.47mg (5.75%), Vitamin B2: 0.1mg (5.69%), Selenium: 2.93µg (4.19%), Zinc: 0.56mg (3.72%), Vitamin B1: 0.05mg (3.19%), Potassium: 110.76mg (3.16%), Vitamin B3: 0.53mg (2.65%), Folate: 10.53µg (2.63%), Vitamin A: 120IU (2.4%), Vitamin K: 2.37µg (2.26%), Vitamin E: 0.21mg (1.38%), Calcium: 12.19mg (1.22%)