



Chocolate Kiss Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



84

CALORIES



92 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup butter softened
- 1 teaspoon cream of tartar
- 2 large eggs
- 5.3 cups flour all-purpose
- 1 cup granulated sugar
- 84 milk chocolate kisses
- 1 tablespoon juice of lemon fresh

- 1 cup powdered sugar
- 0.3 teaspoon salt
- 2 teaspoons vanilla extract
- 1 cup vegetable oil

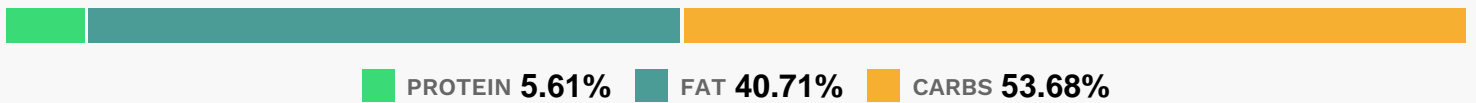
Equipment

- baking sheet
- oven
- hand mixer

Directions

- Beat butter at medium speed with an electric mixer until fluffy; add powdered and granulated sugars, beating well.
- Add eggs, oil, vanilla, and lemon juice, beating until blended.
- Combine flour and next 3 ingredients; gradually add to sugar mixture, beating until blended.
- Shape dough into 1-inch balls, and place about 2 inches apart on lightly greased baking sheets.
- Bake, in batches, at 350 for 9 to 11 minutes or until set. (Do not brown.) After baking, immediately place one unwrapped milk chocolate kiss in center of each cookie, and cool.

Nutrition Facts



Properties

Glycemic Index:2.32, Glycemic Load:5.98, Inflammation Score:-1, Nutrition Score:1.4256521858599%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg

Nutrients (% of daily need)

Calories: 91.75kcal (4.59%), Fat: 4.26g (6.55%), Saturated Fat: 2.31g (14.41%), Carbohydrates: 12.63g (4.21%), Net Carbohydrates: 12.3g (4.47%), Sugar: 6.4g (7.11%), Cholesterol: 11.39mg (3.8%), Sodium: 43.17mg (1.88%), Alcohol: 0.03g (100%), Alcohol %: 0.18% (100%), Protein: 1.32g (2.64%), Selenium: 3.06µg (4.38%), Vitamin B1: 0.06mg (4.13%), Folate: 14.97µg (3.74%), Manganese: 0.05mg (2.7%), Vitamin B2: 0.05mg (2.69%), Iron: 0.43mg (2.39%), Vitamin B3: 0.46mg (2.32%), Vitamin A: 73.97IU (1.48%), Fiber: 0.33g (1.31%), Calcium: 11.64mg (1.16%), Phosphorus: 11.47mg (1.15%), Vitamin K: 1.17µg (1.11%)