



Chocolate Kiss Cookies

READY IN



60 min.

SERVINGS



36

CALORIES



128 kcal

DESSERT

Ingredients

- ☐ 0.3 cup confectioners' sugar for decoration
- ☐ 1.8 cups flour all-purpose
- ☐ 6 ounce milk chocolate candy kisses
- ☐ 1 cup butter softened
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup walnuts finely chopped
- ☐ 0.5 cup sugar white

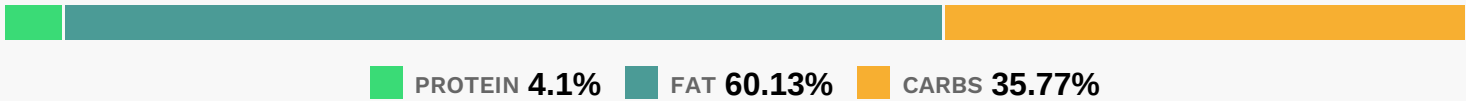
Equipment

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

Directions

- ☐ In a large bowl, cream margarine with sugar and vanilla until light and fluffy.
- ☐ Mix in flour and walnuts, beating on low speed of an electric mixer until well mixed. Cover, and refrigerate dough for 2 hours, or until firm enough to handle.
- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ Remove wrappers from chocolate kisses. Shape approximately 1 tablespoon of dough around each chocolate kiss; be sure to cover chocolate completely.
- ☐ Place cookies on an ungreased cookie sheet.
- ☐ Bake for 10 to 12 minutes in the preheated oven. While cookies are still warm, roll them in confectioners' sugar.

Nutrition Facts



Properties

Glycemic Index:5.77, Glycemic Load:6.44, Inflammation Score:-2, Nutrition Score:2.2543478423487%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg

Nutrients (% of daily need)

Calories: 128kcal (6.4%), Fat: 8.88g (13.66%), Saturated Fat: 2.21g (13.82%), Carbohydrates: 11.88g (3.96%), Net Carbohydrates: 11.24g (4.09%), Sugar: 6.41g (7.12%), Cholesterol: 0mg (0%), Sodium: 60.46mg (2.63%), Alcohol: 0.04g (100%), Alcohol %: 0.2% (100%), Caffeine: 3.12mg (1.04%), Protein: 1.36g (2.73%), Manganese: 0.18mg (8.81%), Vitamin A: 226.2IU (4.52%), Copper: 0.09mg (4.39%), Vitamin B1: 0.06mg (4.02%), Folate: 14.51µg (3.63%), Selenium: 2.37µg (3.39%), Magnesium: 12.01mg (3%), Vitamin B2: 0.05mg (2.91%), Iron: 0.51mg (2.83%), Phosphorus: 26.21mg (2.62%), Fiber: 0.64g (2.57%), Vitamin B3: 0.43mg (2.14%), Vitamin E: 0.23mg (1.56%), Zinc: 0.21mg (1.43%), Vitamin B6: 0.02mg (1.14%), Potassium: 37.43mg (1.07%)