



### Ingredients

- 17.5 oz peanut butter sandwich cookie crumbs
  - 3 tablespoons vegetable oil
- 1 tablespoon water
  - 1 eggs
- 1 serving sugar
- 36 add a hershey's chocolate kiss on top as done
- 1 serving betty writing gel white
- 1 serving chocolate icing red
  - 1 serving sprinkles

# Equipment

bow

baking sheet

oven

## Directions

	Heat oven to 375°F. In medium bowl, stir cookie mix, oil, water and egg until dough forms.
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Shape dough into thirty-six 1-inch balls; roll in sugar.

Place 2 inches apart on ungreased cookie sheets.

Bake 10 to 12 minutes or until light golden brown. Immediately press 1 chocolate in center of each cookie.

Remove from cookie sheets. Cool completely, about 20 minutes. Decorate as desired using remaining ingredients.

## **Nutrition Facts**

PROTEIN 5.7% 📕 FAT 43.01% 📒 CARBS 51.29%

#### **Properties**

Glycemic Index:3.14, Glycemic Load:0.46, Inflammation Score:1, Nutrition Score:0.44086956548626%

#### Nutrients (% of daily need)

Calories: 99.05kcal (4.95%), Fat: 4.95g (7.62%), Saturated Fat: 1.53g (9.55%), Carbohydrates: 13.29g (4.43%), Net Carbohydrates: 12.68g (4.61%), Sugar: 9.08g (10.09%), Cholesterol: 5.69mg (1.9%), Sodium: 120.31mg (5.23%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.48g (2.95%), Fiber: 0.61g (2.43%), Vitamin K: 2.19µg (2.08%), Iron: 0.24mg (1.35%)