



## Classic Peanut Butter Blossom Cookies

READY IN



60 min.

SERVINGS



36

CALORIES



156 kcal

DESSERT

### Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.8 teaspoon baking soda
- 0.5 cup brown sugar packed
- 0.5 cup butter softened
- 0.5 cup creamy peanut butter
- 1 eggs
- 1.5 cups flour all-purpose
- 0.5 cup granulated sugar
- 36 servings granulated sugar

- 36 add a hershey's chocolate kiss on top as done kisses®

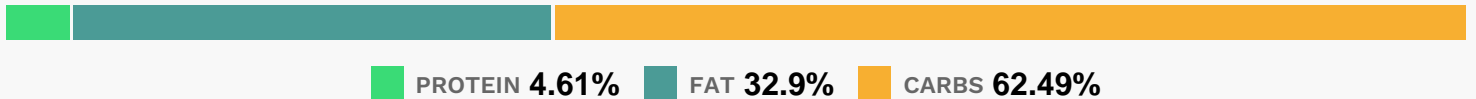
## Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer

## Directions

- Heat oven to 375F. In large bowl, beat 1/2 cup granulated sugar, the brown sugar, peanut butter, butter and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and baking powder until dough forms.
- Shape dough into 1-inch balls; roll in additional granulated sugar. On ungreased cookie sheets, place about 2 inches apart.
- Bake 8 to 10 minutes or until edges are light golden brown. Immediately press 1 milk chocolate candy in center of each cookie.
- Remove from cookie sheets to cooling rack.

## Nutrition Facts



## Properties

Glycemic Index:8.92, Glycemic Load:13.29, Inflammation Score:-1, Nutrition Score:1.8173913174997%

## Nutrients (% of daily need)

Calories: 155.82kcal (7.79%), Fat: 5.93g (9.13%), Saturated Fat: 1.72g (10.77%), Carbohydrates: 25.35g (8.45%), Net Carbohydrates: 24.93g (9.06%), Sugar: 20.69g (22.99%), Cholesterol: 5.69mg (1.9%), Sodium: 80.55mg (3.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.87g (3.74%), Manganese: 0.09mg (4.55%), Vitamin B3: 0.79mg (3.95%), Selenium: 2.41µg (3.45%), Folate: 13.25µg (3.31%), Vitamin B1: 0.05mg (3.11%), Vitamin E: 0.44mg (2.93%), Vitamin B2: 0.04mg (2.48%), Vitamin A: 119.37IU (2.39%), Iron: 0.4mg (2.24%), Phosphorus: 22.26mg (2.23%), Magnesium: 7.73mg (1.93%), Calcium: 19.2mg (1.92%), Fiber: 0.43g (1.71%), Copper: 0.03mg (1.3%), Vitamin B6: 0.02mg (1.09%)