



Gluten-Free Bisquick™ Peanut Butter Blossoms

 Low Fod Map

READY IN



110 min.

SERVINGS



48

CALORIES



87 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 0.8 cup granulated sugar
- 0.5 cup brown sugar packed
- 0.5 cup peanut butter
- 0.3 cup shortening
- 0.3 cup butter softened
- 1 eggs
- 1.5 cups pancake mix gluten free

- 48 add a hershey's chocolate kiss on top as done

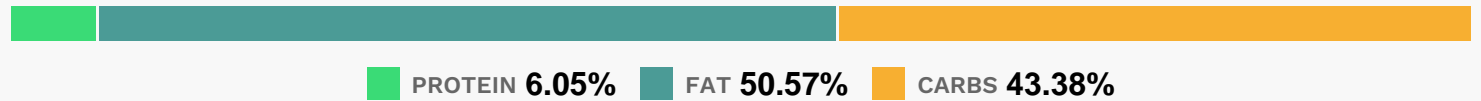
Equipment

- bowl
- baking sheet
- oven

Directions

- In large bowl, mix 1/2 cup of the granulated sugar, the brown sugar, peanut butter, shortening, butter and egg. Stir in Bisquick™ mix. Cover; refrigerate 1 hour or until firm.
- Heat oven to 375°F. In small bowl, place remaining 1/4 cup granulated sugar. Shape dough into 1-inch balls; roll in granulated sugar. On ungreased cookie sheets, place balls 2 inches apart.
- Bake 8 to 10 minutes or until light golden brown. Immediately top each cookie with 1 milk chocolate candy, pressing down firmly so cookie cracks around edge.
- Remove from cookie sheets to cooling racks.

Nutrition Facts



Properties

Glycemic Index:2.79, Glycemic Load:2.25, Inflammation Score:-1, Nutrition Score:1.1108695679223%

Nutrients (% of daily need)

Calories: 87.38kcal (4.37%), Fat: 5.16g (7.94%), Saturated Fat: 2.05g (12.79%), Carbohydrates: 9.95g (3.32%), Net Carbohydrates: 9.63g (3.5%), Sugar: 8.21g (9.13%), Cholesterol: 9.98mg (3.33%), Sodium: 45.58mg (1.98%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.39g (2.78%), Phosphorus: 24.02mg (2.4%), Manganese: 0.05mg (2.35%), Vitamin E: 0.35mg (2.32%), Calcium: 21.87mg (2.19%), Vitamin B3: 0.41mg (2.06%), Magnesium: 5.78mg (1.44%), Vitamin B2: 0.02mg (1.35%), Fiber: 0.32g (1.28%), Selenium: 0.85µg (1.21%), Folate: 4.26µg (1.07%)