

Gluten-Free Bisquick Peanut Butter Blossoms



Ingredients

0.5 cup brown sugar packed
0.3 cup butter softened
1 eggs
O.8 cup granulated sugar
48 add a hershey's chocolate kiss on top as done kisses®
0.5 cup peanut butter
O.3 cup shortening
1.5 cups frangelico gluten free

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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 375F. 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	
	PROTEIN 5.17% FAT 52.53% CARBS 42.3%	
Properties		

Glycemic Index:2.79, Glycemic Load:2.25, Inflammation Score:-1, Nutrition Score:0.79999999410432%

Nutrients (% of daily need)

Calories: 78.52kcal (3.93%), Fat: 4.84g (7.45%), Saturated Fat: 1.96g (12.27%), Carbohydrates: 8.78g (2.93%), Net Carbohydrates: 8.53g (3.1%), Sugar: 8.21g (9.13%), Cholesterol: 7.1mg (2.37%), Sodium: 25.07mg (1.09%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.07g (2.14%), Vitamin E: 0.35mg (2.32%), Manganese: 0.04mg (2.06%), Vitamin B3: 0.36mg (1.81%), Calcium: 13.14mg (1.31%), Magnesium: 4.88mg (1.22%), Phosphorus: 11.3mg (1.13%)