



Kissy Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



110 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 0.8 cup brown sugar packed
- 0.5 cup butter softened
- 48 add a hershey's chocolate kiss on top as done
- 1 cup crunchy peanut butter
- 1 large eggs
- 1.5 cups flour all-purpose
- 0.3 cup honey

- 0.5 teaspoon salt
- 0.5 teaspoon vanilla extract
- 0.5 cup wheat germ

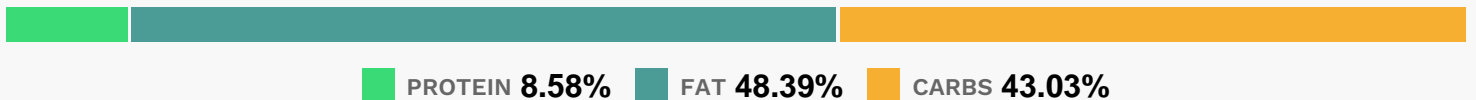
Equipment

- baking sheet
- oven
- hand mixer

Directions

- Beat first 6 ingredients at medium speed of an electric mixer until creamy.
- Combine flour and remaining 3 ingredients. Gradually add to butter mixture, beating well.
- Shape dough into 1" balls.
- Place 2" apart on ungreased cookie sheets.
- Bake at 325 for 12 minutes or until lightly browned.
- Place a chocolate kiss in each cookie and cool 1 minute on cookie sheets; remove to wire racks, and cool completely.
- Note: A teaspoon measure gives you enough dough to shape into a 1" ball.

Nutrition Facts



Properties

Glycemic Index:3.69, Glycemic Load:2.92, Inflammation Score:-1, Nutrition Score:2.7347826210215%

Nutrients (% of daily need)

Calories: 109.7kcal (5.48%), Fat: 6.2g (9.54%), Saturated Fat: 2.47g (15.45%), Carbohydrates: 12.41g (4.14%), Net Carbohydrates: 11.6g (4.22%), Sugar: 7.84g (8.71%), Cholesterol: 10.11mg (3.37%), Sodium: 83.61mg (3.64%), Alcohol: 0.01g (100%), Alcohol %: 0.08% (100%), Protein: 2.47g (4.95%), Manganese: 0.29mg (14.34%), Vitamin B3: 1.06mg (5.28%), Selenium: 3.11µg (4.45%), Folate: 16.09µg (4.02%), Vitamin B1: 0.06mg (3.96%), Phosphorus: 34.29mg (3.43%), Fiber: 0.81g (3.25%), Magnesium: 12.85mg (3.21%), Vitamin E: 0.41mg (2.71%), Iron: 0.45mg (2.51%), Copper: 0.05mg (2.46%), Zinc: 0.35mg (2.3%), Vitamin B2: 0.04mg (2.21%), Vitamin B6: 0.04mg (2.17%), Potassium:

62.47mg (1.78%), Calcium: 16.68mg (1.67%), Vitamin B5: 0.13mg (1.29%), Vitamin A: 64.72IU (1.29%)