



Lauren's Peanut Butter Kiss Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



180 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract pure
- ☐ 1 teaspoon baking soda
- ☐ 30 chocolate kisses
- ☐ 0.5 cup brown sugar dark packed
- ☐ 1 large eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 0.5 cup chunky peanut butter (not natural)
- ☐ 0.5 teaspoon salt

- ☐ 1 cup sugar
- ☐ 8 tablespoons butter unsalted cut into small pieces (1 stick)

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ stand mixer

Directions

- ☐ Position a rack in the upper third of the oven and a second rack in the lower third then preheat to 350°F.
- ☐ In a large bowl, sift together the flour, baking soda, and salt.
- ☐ Place 1/2 cup sugar in a small bowl.
- ☐ In the bowl of a stand mixer fitted with the paddle attachment, combine the remaining 1/2 cup sugar with the brown sugar, butter, and peanut butter and beat on medium speed, scraping the bowl occasionally, until light and fluffy, 2 to 3 minutes.
- ☐ Add the egg and vanilla or almond extract and beat on medium until fully incorporated, about 1 minute. With the mixer on low, add the flour mixture and stir until just combined.
- ☐ Roll the dough into walnut-size balls, roll in sugar, and arrange on baking sheets, leaving about 2 inches between cookies.
- ☐ Bake, switching the cookies between the upper and lower racks about halfway through baking, until just starting to brown, 8 to 10 minutes.
- ☐ Remove the cookies from the oven and press a chocolate kiss into the center of each. Cool the cookies on baking sheets for 10 minutes before transferring to a wire rack to cool completely. Continue baking cookies on cooled baking sheets. DO AHEAD: The cookies can be baked ahead and stored, in an airtight container at room temperature, up to 3 days.

Nutrition Facts



 PROTEIN **6.19%**  FAT **41.21%**  CARBS **52.6%**

Properties

Glycemic Index:6.63, Glycemic Load:10.98, Inflammation Score:-2, Nutrition Score:2.8460869711378%

Nutrients (% of daily need)

Calories: 179.83kcal (8.99%), Fat: 8.53g (13.12%), Saturated Fat: 4.01g (25.03%), Carbohydrates: 24.5g (8.17%), Net Carbohydrates: 23.85g (8.67%), Sugar: 16.62g (18.46%), Cholesterol: 19.22mg (6.41%), Sodium: 127.04mg (5.52%), Alcohol: 0.06g (100%), Alcohol %: 0.18% (100%), Protein: 2.88g (5.77%), Manganese: 0.15mg (7.28%), Vitamin B3: 1.26mg (6.31%), Selenium: 4.1µg (5.86%), Folate: 22.47µg (5.62%), Vitamin B1: 0.08mg (5.34%), Vitamin E: 0.63mg (4.17%), Vitamin B2: 0.07mg (4.01%), Iron: 0.64mg (3.58%), Phosphorus: 33.5mg (3.35%), Magnesium: 11.87mg (2.97%), Fiber: 0.65g (2.59%), Vitamin A: 127.87IU (2.56%), Calcium: 21.58mg (2.16%), Copper: 0.04mg (2.04%), Vitamin B6: 0.03mg (1.67%), Zinc: 0.23mg (1.56%), Potassium: 50.58mg (1.45%), Vitamin B5: 0.14mg (1.4%)