



Lovable Chocolate-Peanut Butter Cookies

READY IN



60 min.

SERVINGS



36

CALORIES



259 kcal

DESSERT

Ingredients

- 1 eggs
- 36 chocolate white kisses® hugs®
- 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- 36 servings sugar
- 3 tablespoons vegetable oil
- 1 tablespoon water

Equipment

- bowl

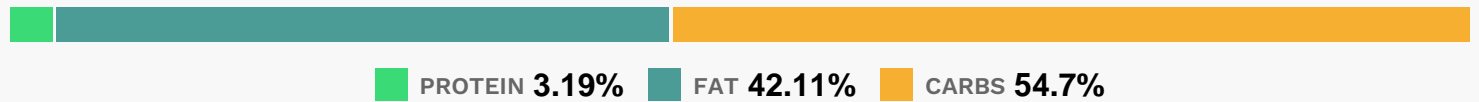
baking sheet

oven

Directions

- Heat oven to 375F. In medium bowl, stir cookie mix, oil, water and egg until dough forms.
- Shape dough into 36 (1-inch) balls; roll in sugar.
- Place 2 inches apart on ungreased cookie sheets.
- Bake 8 to 10 minutes or until light golden brown. Immediately press 1 milk chocolate candy in center of each cookie.
- Remove from cookie sheets. Cool completely, about 20 minutes. Store cookies in tightly covered container.

Nutrition Facts



Properties

Glycemic Index:3.13, Glycemic Load:14.93, Inflammation Score:-1, Nutrition Score:2.6656521908615%

Nutrients (% of daily need)

Calories: 258.97kcal (12.95%), Fat: 13.08g (20.12%), Saturated Fat: 6.33g (39.53%), Carbohydrates: 38.22g (12.74%), Net Carbohydrates: 36.19g (13.16%), Sugar: 31.81g (35.34%), Cholesterol: 4.55mg (1.52%), Sodium: 119.53mg (5.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 18.48mg (6.16%), Protein: 2.23g (4.46%), Copper: 0.16mg (8.13%), Fiber: 2.03g (8.13%), Magnesium: 31.79mg (7.95%), Manganese: 0.14mg (6.96%), Iron: 0.98mg (5.43%), Vitamin B2: 0.08mg (4.42%), Phosphorus: 43.58mg (4.36%), Vitamin K: 3.85µg (3.67%), Zinc: 0.44mg (2.91%), Potassium: 83.13mg (2.38%), Selenium: 1.23µg (1.76%), Vitamin E: 0.18mg (1.19%)