



Melted Witches

READY IN



45 min.

SERVINGS



6

CALORIES



516 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 0.3 cup butter softened
- ☐ 0.5 cup creamy peanut butter
- ☐ 1 eggs
- ☐ 1.3 cup flour all-purpose
- ☐ 6 servings milk chocolate drops
- ☐ 0.3 teaspoon salt

- ☐ 0.3 cup shortening
- ☐ 0.5 cup sugar

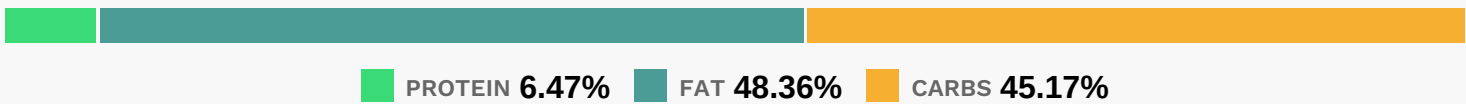
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ In a large bowl, blend sugars, peanut butter, butter, shortening and egg. Stir in remaining ingredients. Cover and chill for 2 hours, or until firm. Form dough into one-inch balls; place 1 1/2 inches apart on ungreased baking sheets. Make an indentation in each ball with your thumb.
- ☐ Bake at 375 for 9 to 10 minutes, or until lightly golden.
- ☐ Remove the pan from the oven and press a chocolate drop into the center of each. Cool two minutes on baking sheets.
- ☐ Remove to wire rack to cool completely. Makes 2 1/2 to 3 dozen.

Nutrition Facts



Properties

Glycemic Index:57.28, Glycemic Load:26.86, Inflammation Score:-4, Nutrition Score:9.6191304196482%

Nutrients (% of daily need)

Calories: 516.04kcal (25.8%), Fat: 28.55g (43.92%), Saturated Fat: 9.64g (60.24%), Carbohydrates: 60.01g (20%), Net Carbohydrates: 58.22g (21.17%), Sugar: 37.29g (41.44%), Cholesterol: 47.62mg (15.87%), Sodium: 393.22mg (17.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.59g (17.19%), Manganese: 0.51mg (25.62%), Vitamin B3: 4.43mg (22.17%), Vitamin E: 2.8mg (18.65%), Selenium: 12.41µg (17.72%), Folate: 70.09µg (17.52%), Vitamin B1: 0.24mg (15.96%), Phosphorus: 127.31mg (12.73%), Vitamin B2: 0.21mg (12.47%), Magnesium: 46.01mg (11.5%), Iron: 1.92mg (10.67%), Copper: 0.15mg (7.44%), Fiber: 1.79g (7.16%), Vitamin B6: 0.13mg (6.39%), Zinc: 0.85mg (5.69%),

Calcium: 56.17mg (5.62%), Vitamin A: 275.96IU (5.52%), Vitamin B5: 0.55mg (5.48%), Potassium: 189.22mg (5.41%),
Vitamin K: 5.43µg (5.18%), Vitamin B12: 0.08µg (1.36%)