



Peanut Blossom Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



103 kcal

DESSERT

Ingredients

- 2 cups biscuit mix
- 0.8 cup creamy peanut butter
- 9 ounce milk chocolate kisses
- 0.3 cup sugar
- 14 ounce condensed milk sweetened canned
- 1 teaspoon vanilla extract

Equipment

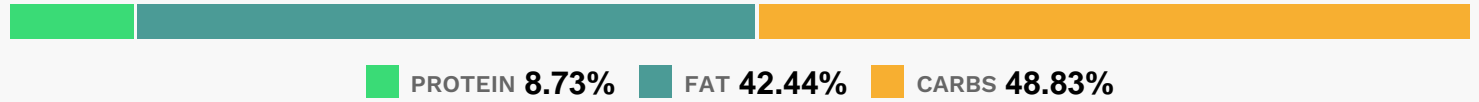
- baking sheet

oven

Directions

- Combine milk and peanut butter, stirring until smooth; stir in vanilla.
- Add biscuit mix, stirring well.
- Shape dough into 1-inch balls; roll balls in sugar, and place on ungreased cookie sheets. Make an indentation in center of each ball of dough with thumb or spoon handle.
- Bake at 375 for 8 to 10 minutes or until lightly browned.
- Remove cookies from oven, and press a chocolate kiss in center of each cookie.
- Transfer cookies to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:3.02, Glycemic Load:3.81, Inflammation Score:-1, Nutrition Score:2.0895652051853%

Nutrients (% of daily need)

Calories: 102.63kcal (5.13%), Fat: 5.05g (7.77%), Saturated Fat: 1.94g (12.1%), Carbohydrates: 13.08g (4.36%), Net Carbohydrates: 12.66g (4.6%), Sugar: 9.78g (10.86%), Cholesterol: 4.19mg (1.4%), Sodium: 95.98mg (4.17%), Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Protein: 2.34g (4.68%), Phosphorus: 63.84mg (6.38%), Calcium: 44.53mg (4.45%), Vitamin B3: 0.78mg (3.9%), Manganese: 0.08mg (3.84%), Vitamin B2: 0.06mg (3.78%), Vitamin B1: 0.04mg (2.78%), Folate: 10.63µg (2.66%), Vitamin E: 0.39mg (2.58%), Magnesium: 10.22mg (2.56%), Selenium: 1.77µg (2.53%), Potassium: 61.71mg (1.76%), Fiber: 0.43g (1.7%), Iron: 0.27mg (1.51%), Vitamin B5: 0.15mg (1.49%), Zinc: 0.21mg (1.4%), Vitamin B6: 0.03mg (1.3%), Copper: 0.03mg (1.3%)