



Peanut Blossoms

 Vegetarian

READY IN



45 min.

SERVINGS



70

CALORIES



67 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 teaspoon baking soda
- 0.5 cup firmly brown sugar packed
- 0.3 lb butter at room temperature
- 12 ounces chocolate candy kisses (70)
- 1 large eggs
- 1.8 cups flour all-purpose
- 0.8 cup granulated sugar
- 0.3 cup peanut butter

- 0.5 teaspoon salt
- 1 teaspoon vanilla

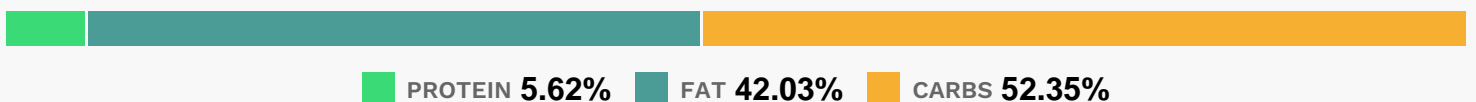
Equipment

- bowl
- frying pan
- baking sheet
- oven
- hand mixer
- spatula

Directions

- In a bowl, with an electric mixer on medium speed, beat butter, 1/2 cup granulated sugar, and the brown sugar and peanut butter until very smooth. Beat in egg and vanilla until well blended, scraping down sides of bowl as needed.
- In another bowl, mix flour, baking soda, and salt. Stir or beat into butter mixture until well blended.
- Put remaining 1/4 cup granulated sugar in a shallow bowl. Shape dough into 1-inch balls, then roll in sugar to coat.
- Place 1 1/2 inches apart on buttered or cooking parchment- lined 12- by 15-inch baking sheets.
- Bake cookies in a 350 oven until slightly darker brown, 8 to 10 minutes; if baking more than one pan at a time, switch pan positions halfway through baking. Press a chocolate candy kiss into the center of each cookie (dough may crack). Continue to bake until chocolate is shiny and soft, about 3 minutes longer.
- Using a wide spatula, transfer the cookies to racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:2.99, Glycemic Load:3.24, Inflammation Score:-1, Nutrition Score:0.83086956195209%

Nutrients (% of daily need)

Calories: 66.79kcal (3.34%), Fat: 3.26g (5.02%), Saturated Fat: 1.75g (10.97%), Carbohydrates: 9.14g (3.05%), Net Carbohydrates: 8.89g (3.23%), Sugar: 6.41g (7.12%), Cholesterol: 7.31mg (2.44%), Sodium: 52.14mg (2.27%), Alcohol: 0.02g (100%), Alcohol %: 0.16% (100%), Protein: 0.98g (1.96%), Selenium: 1.36µg (1.95%), Manganese: 0.04mg (1.81%), Vitamin B1: 0.03mg (1.75%), Folate: 6.91µg (1.73%), Vitamin B3: 0.31mg (1.55%), Iron: 0.23mg (1.28%), Vitamin B2: 0.02mg (1.26%), Calcium: 12.29mg (1.23%)