

Peanut Blossoms II

READY IN



90 min.

SERVINGS



84

CALORIES



106 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 1 cup brown sugar packed
- ☐ 2 eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 18 ounce milk chocolate candy kisses
- ☐ 0.3 cup milk
- ☐ 1 cup peanut butter
- ☐ 1 teaspoon salt
- ☐ 1 cup shortening

- ☐ 2 teaspoons vanilla extract
- ☐ 0.5 cup sugar white for decoration

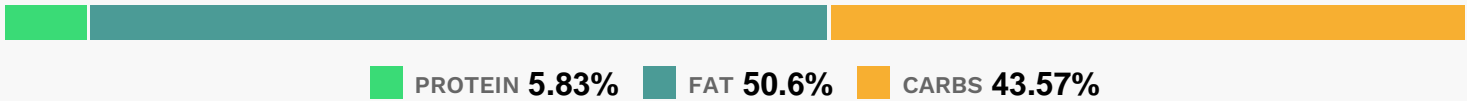
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.
- ☐ In a large bowl, cream together the shortening, peanut butter, brown sugar, and 1 cup white sugar until smooth. Beat in the eggs one at a time, and stir in the milk and vanilla.
- ☐ Combine the flour, baking soda, and salt; stir into the peanut butter mixture until well blended. Shape tablespoonfuls of dough into balls, and roll in remaining white sugar.
- ☐ Place cookies 2 inches apart on the prepared cookie sheets.
- ☐ Bake for 10 to12 minutes in the preheated oven.
- ☐ Remove from oven, and immediately press a chocolate kiss into each cookie. Allow to cool completely; the kiss will harden as it cools.

Nutrition Facts



Properties

Glycemic Index:2.85, Glycemic Load:5.22, Inflammation Score:-1, Nutrition Score:2.0721739031698%

Nutrients (% of daily need)

Calories: 106.41kcal (5.32%), Fat: 6.27g (9.64%), Saturated Fat: 2.19g (13.72%), Carbohydrates: 12.14g (4.05%), Net Carbohydrates: 11.52g (4.19%), Sugar: 7.24g (8.05%), Cholesterol: 3.98mg (1.33%), Sodium: 70.61mg (3.07%), Alcohol: 0.03g (100%), Alcohol %: 0.18% (100%), Caffeine: 4.01mg (1.34%), Protein: 1.63g (3.25%), Manganese: 0.11mg (5.64%), Vitamin B3: 0.76mg (3.81%), Selenium: 2.44µg (3.48%), Magnesium: 13.66mg (3.42%), Folate: 12.87µg (3.22%), Vitamin B1: 0.05mg (3.18%), Vitamin B2: 0.05mg (3.08%), Vitamin E: 0.46mg (3.06%), Copper: 0.06mg (2.87%), Phosphorus: 27.89mg (2.79%), Iron: 0.5mg (2.79%), Fiber: 0.62g (2.49%), Vitamin K: 1.71µg (1.63%),

Zinc: 0.22mg (1.49%), Potassium: 46.7mg (1.33%), Vitamin B6: 0.02mg (1.09%)