

Peanut Blossoms III

READY IN



45 min.

SERVINGS



14

CALORIES



381 kcal

SIDE DISH

Ingredients

- 1 teaspoon baking soda
- 0.5 cup brown sugar packed
- 1 eggs
- 1.8 cups flour all-purpose
- 14 milk chocolate candy kisses
- 0.5 cup peanut butter
- 0.5 teaspoon salt
- 0.5 cup shortening
- 1 teaspoon vanilla extract

0.5 cup sugar white

Equipment

bowl

baking sheet

oven

Directions

Preheat oven to 350 degrees F. Grease cookie sheets.

In a large bowl, cream together shortening and peanut butter; gradually add sugar and brown sugar, creaming well. Beat in the egg and vanilla.

Sift together dry ingredients and add to creamy mixture.

Shape dough into balls, using a rounded teaspoon for each ball.

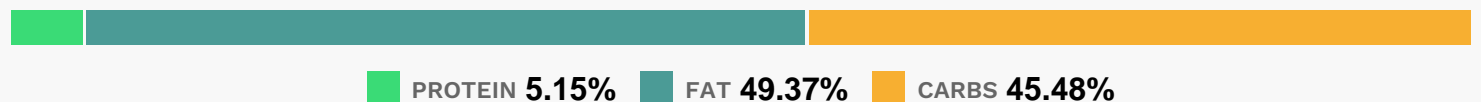
Roll balls in sugar and place on a greased cookie sheet.

Bake at 350 degrees for 10 minutes.

Remove from oven. Top each cookie with a candy kiss, pressing down firmly so cookie cracks around edges.

Put back into oven for 2 to 5 minutes longer, until golden brown.

Nutrition Facts



Properties

Glycemic Index:14.41, Glycemic Load:20.39, Inflammation Score:-3, Nutrition Score:6.9504347560198%

Nutrients (% of daily need)

Calories: 381.24kcal (19.06%), Fat: 22.08g (33.97%), Saturated Fat: 8.51g (53.16%), Carbohydrates: 45.77g (15.26%), Net Carbohydrates: 43.37g (15.77%), Sugar: 30.22g (33.58%), Cholesterol: 11.69mg (3.9%), Sodium: 212.6mg (9.24%), Alcohol: 0.1g (100%), Alcohol %: 0.16% (100%), Caffeine: 18.48mg (6.16%), Protein: 5.18g (10.37%), Manganese: 0.39mg (19.35%), Magnesium: 51.77mg (12.94%), Vitamin B3: 2.35mg (11.74%), Copper: 0.23mg (11.43%), Selenium: 7.56µg (10.8%), Vitamin B2: 0.18mg (10.47%), Iron: 1.78mg (9.88%), Folate: 38.91µg (9.73%), Fiber: 2.4g (9.62%), Vitamin B1: 0.14mg (9.58%), Phosphorus: 95.83mg (9.58%), Vitamin E: 1.4mg (9.36%), Vitamin K:

5.74µg (5.47%), Zinc: 0.81mg (5.38%), Potassium: 165.26mg (4.72%), Vitamin B6: 0.07mg (3.43%), Vitamin B5:
0.29mg (2.94%), Calcium: 22.09mg (2.21%)